



The—



HOUSEKEEPER'S



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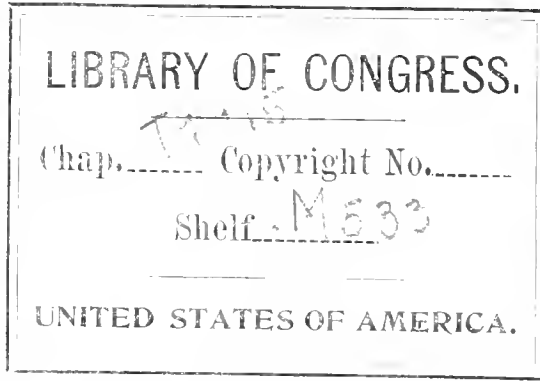
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THE
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FOR THE PREPARATION OF
Daily and Occasional Dishes

RECOMMENDED BY EXPERIENCED HOUSEKEEPERS.

COMPILED BY
THE GUILD OF THE HOLY NAME
(WOMAN'S GUILD) OF GRACE CHURCH,
MEMPHIS, TENN.

“We may live without friends, we may live without books,
But civilized man cannot live without cooks.”

DEGARIS PRINTING CO., MEMPHIS, TENN.
1897.

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THE HOUSEKEEPER'S FRIEND

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PREFACE.

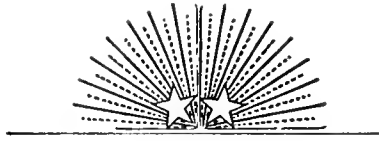
In making this collection we have endeavored to present only those recipes known to be trustworthy. Originality is not claimed for them, but they are given as those which are in practical use by the donors and are valuable for this reason.

Our aim also is to give these recipes with formula of mixing or making them, as to the inexperienced cook a list of the many floating recipes is not only a waste of material, but in a discouraging sense of failure.

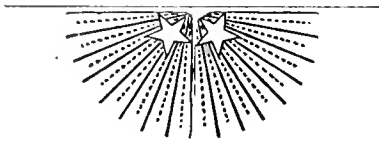
We see ill-cooked food of all sorts, carelessly prepared fruits, and, above all, such a limited variety as turns the soul sick.

We wish to thank those who have helped in the compilation of this little book, and especially the business men, whose advertisements we heartily recommend to our readers' notice.

THE COMMITTEE.



The great art student and critic, Mr. Ruskin, once said of cooking: “It means the knowledge of Medes, and of Circe, and of Calypso, and of Helen, and of Rebekah, and of the Queen of Sheba. It means carefulness and inventiveness, watchfulness, willingness and readiness of appliances. It means the economy of your grandmother and the science of modern chemistry, and French art, and Arabian hospitality.” And in the face of such a definition how dare woman despise the art?



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HINTS ON ENTERTAINING.

To entertain easily may be counted a fine art. It does not necessarily require wealth, a grand display of china, glass and silver, valuable as these accessories are, but one must have good taste, tact, generous hospitality ; must know how to cook, to have it done properly, how to set a table and how various dishes should be served.

Experience satisfies me the best way to serve a dinner, luncheon or supper is to serve it in courses, especially so if only the maid servant is waitress. If you have only three things, served in this way seems a great deal nicer, besides your table can be kept in so much better order.

The glassware bright as it can be made. Nothing produces such brilliancy on even ordinary glass as a few drops of ammonnia in the water in which it is washed.

Whoever waits upon the table should not seem to be hurrying, and yet should be as expeditious as possible.

Make your bill of fare and pin it up in the kitchen, so there will be no confusion or mistake in the order of the dishes.

Never attempt a new dish for company that you have not thoroughly tested yourself. Do not attempt too much in any way. If you do the anxiety and worry of it is sure to be reflected in your face and it will have its effect on your guests. You do not want to be divided between your guests and what is going on in the kitchen. It rests with the hostess to see that her guests are congenial.

She must see that her dining-room is cool at first and ventilated with fresh air during dinner ; that draughts, noise and confusion are avoided, and the lights not too bright or too dim, and that no crowding is permissible under any circumstances.

Always put a Canton flannel or some other thick material under the table cloth. It prevents noise and improves the appearance of the linen. Do not starch your napkins, have them ironed first on wrong side, then on right, having been made very damp and folded long enough to give well. A very little starch in your table cloth. A spotlessly white table cloth, ironed to perfection, is one of the essentials toward an attractive looking table.

Nothing in the way of ornament is so pretty and shows such

refined taste as flowers. If you do not want to go to the expense of cut flowers, a blooming plant with the pot covered with pale green tissue paper, twisted so as to look like the calyx of a flower, or a rose bowl filled with fern leaves, makes a pretty decoration.

Put on all knives, forks and spoons that will be needed for the different courses. Place the knives on the right, the spoons that will be needed next to them and the forks on the left. This saves extra work and confusion.

Place a glass of water at each plate, which should be filled just before dinner is served.

The side table should be laid with a white cloth, and plates, finger bowles, other plates, glasses, etc., needed during the meal should be arranged neatly and tastefully thereon.

There should be no long, formal pause between any of the courses, and it devolves upon the guests to see that this does not happen, and it is only right that they should save the host and hostess from the embarrassment of such an occasion by not allowing any conversational lulls. Small talk is the boon of a fashionable dinner what salad is to the menu.

It is a great compliment to be invited to a dinner party. When you receive an invitation reply at once. A dinner or luncheon is a limited affair, and if you cannot attend send word immediately, so that someone else may be invited in your place.

—S. M. B.

RECIPES.

SOUPS.

Stock is the juice of meat extracted by long and gentle simmering. A piece from the neck, a shank or a chicken will do to prepare stock, and this is the basis for all soups. Put on to cook in cold water with salt and pepper, allowing a quart of water to a pound of beef. Let it come to a boil, skimming off any substance which may rise to the surface; let it boil slowly for several hours. A little hot water should be added from time to time to keep the necessary amount. It should then be strained and is now ready for any soup, and in cool weather may be saved for several days. The above is soup stock, and with it can very readily and very quickly be made such soups as Cream of Potatoes, Cream of Barley, Celery, Rice, etc. If liked, when boiling the stock, two carrots, two turnips, an onion, six cloves, stalk of celery, parsley, etc., can be added.—*Mrs. O. H. Benton.*

Cream of Celery Soup.

One head of celery, one pint of boiling water, two cups of milk, one slice of onion, one tablespoonful of flour, one tablespoonful of butter, one teaspoonful of salt, pinch of pepper. Cut celery in small pieces, boil half an hour with onion. Boil milk, thicken with butter and flour, add salt and pepper, then pour all together. Before serving add a cup of whipped cream.—*Mrs. S. C. Emery.*

Chicken Cream Soup.

One quart of chicken stock, one pint of cream, four eggs, half cupful bread crumbs, salt, pepper and celery seed to taste. Heat the stock to a boiling point. Boil the eggs for twenty-five minutes, and mash them with the bread crumbs, which should be softened in a little milk. Heat the cream near boiling, stir it gradually into the eggs and crumbs: pour mixture into the stock and boil five minutes.—*Mrs. O. H. Benton.*

Potato Soup.

One quart of milk, six large potatoes, one stalk of celery, one onion and one tablespoonful of butter. Cook onions and celery until tender. Pare the potatoes and boil them thirty minutes, turn off the water and mash fine, add boiling milk, onion,

celery, butter, salt and white pepper to taste. Rub through a strainer and serve immediately. A cup of whipped cream added when in the tureen is a great improvement. This soup should not be allowed to stand even if kept hot. Served as soon as it is ready it is excellent.—*A Friend.*

Vegetable Soup.

Get a good sized beef shank (if you have no stock on hand) the day before you want the soup; put it on in a soup pot, fill the pot with cold water, adding a little salt; set it on the back part of the range or stove and let it boil very slowly all day. At night strain out the meat and bones; set aside to cool. In the morning take off all the grease which forms on top. About four hours before use chop fine in chopping bowl one carrot, a white turnip, an onion, a bay leaf, making a good sized coffee cupful when all is chopped. Take a can of tomatoes, chop and put in soup; season with salt and pepper and half pod red pepper.

—*Mrs. O. H. Benton.*

Consomme.

One roasted fowl, some roast beef bones, about two pounds of fresh beef chopped fine, two gallons of cold water, two tablespoonfuls salt; boil slowly and skim well. Add a cleaned carrot, a turnip, an onion, a small parsnip, two leeks and a small bit of red pepper. Cover and let it simmer four hours. Remove all fat; strain through a cloth; boil again for half hour; add a little browned sugar to color. Serve.—*S. M. B.*

Gumbo Soup.

One young chicken; fry it brown; make a thickened gravy. Whilst frying steam four large tomatoes and peel them; cut one pint of okra, boil, (cut four ears of green corn, if in season, in the okra—it is a great addition). Put chicken, gravy, okra, tomatoes, corn, one pod red pepper, salt in a kettle or porcelain stew pan with two large cups of boiling water. Boil one hour slowly, removing chicken bones with spoon before serving.—*Mrs. O. H. Benton.*

Chicken Soup.

Cut a chicken in pieces and fry brown. Put two tablespoonfuls of butter and the same of flour in a granite kettle. Brown, stirring constantly. Lift the chicken from skillet to kettle. Pour a gallon of boiling water in the kettle. Put in two tablespoonfuls of rice and two bay leaves. Boil down to half gallon and season to taste with salt and pepper.—*Mrs. F. C. Huse.*

Oxtail Soup.

Put two oxtails in two gallons of cold water. Boil gently two hours, taking off anything that may rise to the top. Chop

fine two large potatoes, a soup bunch, a dozen tomatoes (or a two-pound can). Stick fifteen cloves in a medium sized onion and bake brown. Put that in. Salt to taste. Boil down to three quarts. Strain and serve with hard boiled eggs chopped fine.

—*Mrs. F. C. Huse.*

Mock Bisque Soup.

A quart can of tomatoes, three pints of milk, a large tablespoonful of flour, butter the size of an egg, pepper and salt to taste, a scant teaspoonful of soda. Put the tomatoes on to stew and the milk in a double kettle to boil, reserving half a cupful to mix with flour. Mix the flour smoothly with cold milk; stir into the boiling milk and cook ten minutes. To the tomatoes add the soda; stir well and rub through a sieve which is fine enough to keep back the seeds. Add butter, salt and pepper to the milk, then add the tomatoes. Serve at once. If half the quantity is made, stir the tomatoes in the can well before dividing.

—*A Friend.*

Egg Soup.

Two quarts of stock, one tablespoonful of flour, four eggs, two blades of mace. Beat the flour into a smooth paste with a teaspoonful of cold stock; put the eggs and the thickening in the stock and set on the fire; stir all the time it is getting hot; never let it boil; simmer for three-quarters of an hour; season with salt and pepper to taste. Serve with bread cut in dice and toasted.

—*Mrs. J. W. Brush.*

Black Bean Soup.

A pint of black beans soaked over night in three quarts of water. In the morning put the beans in three quarts of fresh water and boil gently six hours; there should be one quart when done. Add a quart of stock, six whole cloves, six whole allspice, a small piece of cinnamon, a small piece of mace, a bunch of sweet herbs, one large onion, one carrot, all cut fine and fried in three tablespoonfuls of butter. Into the remaining butter in the pan, put in a tablespoonful of flour and cook until brown; add to soup, simmer one hour, season with salt and pepper to taste and rub through a fine sieve. Serve with slices of lemon and egg-balls, the lemon to be put into the tureen with soup.

—*A Friend.*

Tomato Soup.

One pint can of tomatoes, one quart of hot water, one tablespoonful of butter, two tablespoonfuls of flour, half teaspoonful each of ground cloves and allspice, one tablespoonful of chopped parsley, three drops of onion juice. Rub tomatoes through a strainer, adding hot water slowly. Cook butter and flour together until frothy, mix with a cup of the soup and

cook as for cream sauce: add to the soup with the spices and seasoning. Let all reach boiling point and serve.

—*Mrs. Mary Jordan.*

Gravy Soup.

Broil a good-sized beefsteak, then chop it fine and fry brown (stirring all the time) with a lump of butter size of an egg, and a large onion, chopped with two spoonfuls of brown flour; have ready a teakettle of boiling water; pour it in your soup pot over the steak and onion; chop a can of tomatoes very fine, with three turnips and two carrots; add this, let it boil slowly about half an hour. Before serving add four hard-boiled eggs chopped fine, a small teaspoonful of ground cloves, two of salt, one of mace. Pour in your tureen a half tumbler of claret and a lemon cut in small pieces. If you like a little parsley and thyme may be put in.

—*Mrs. Mary Jordan.*

Okra Soup.

Take a shank bone, or about three pounds of beef, boil in three quarts of water until tender, skimming when necessary; cut in small pieces and return to pot; add one quart of chopped okra, one pint or more chopped tomatoes, one onion cut fine, pepper and salt to taste. This soup should boil slowly three hours. Three or four ears of grated corn is an improvement.

—*Mrs. Mary Jordan.*

Okra Gumbo.

Cut up one chicken, sprinkle with flour, fry until brown; then add one onion and a quart of okra, both chopped fine; fry with the chicken; pour on three quarts of boiling water, one pint of prepared tomatoes, pepper and salt to taste; boil three hours and serve with rice. The chicken, okra and onion should be fried in the vessel in which the soup is made, and in a porcelain or tin lined, as iron discolors the okra.

—*Mrs. Mary Jordan.*

Gumbo.

One quart of okra, three onions, one quart can tomatoes, one chicken cut up, one slice of ham cut up, and all fried. Take these and put in a pot and cover with boiling water; let simmer for three or four hours; season with parsley, black pepper and a little thyme; thicken with a spoonful of flour. Veal can be used instead of chicken.—*Mrs. C. F. Scaife.*

Tomato Cream Soup.

Three quarts of stewed tomatoes strained, so that no seeds remain; one quart of boiling milk; put in a piece of butter the size of an egg; add two tablespoonfuls of rolled cracker; salt and pepper to taste. Pour over this the boiling milk, then add the

strained tomatoes. Mix well and quickly serve.—*Mrs. Luke W. Finlay.*

Celery Soup.

Three bunches of celery, one pint chicken stock. Let the celery (cut up fine) simmer in the stock until tender. Put a pint of milk in a double boiler; into the milk put a small piece of onion. When the celery is tender rub through a strainer. Add the boiled milk to the strained celery and thicken in the following manner: One tablespoonful butter, one tablespoonful flour. Season with salt and white pepper.—*Mrs. George B. Peters.*

Mock Bisque Soup.

One-half quart can tomatoes, one quart milk, one-third cup of butter, one tablespoon of corn starch, one teaspoon of salt, one-half teaspoon of soda, a little white pepper. Take one tablespoonful of butter from the quantity given, put into a stew pan and work corn starch into it and add the quart of boiling milk. Strain the tomatoes and pour the milk on to them. Put on the stove and add the remaining butter. When it thickens to the right consistency remove from the fire.—*Mrs. George B. Peters.*

Velvet Soup.

One large fat chicken covered with three pints of cold water; cook slowly in a covered vessel. Add to this three pints of chicken stock, one small onion cut, one head of celery cut up and one clove and as much grated nutmeg as can be held on the point of a penknife ($\frac{1}{6}$ teaspoonful); cover closely and simmer until celery and onion are tender, then strain and add one quart of rich cream, one pint of finest white bread crumbs, one large cupful of chicken breast finely powdered, one cup of blanched almonds finely powdered. Put on hottest part of range and let boil, stirring frequently. Serve at once. Chop ingredients in wooden tray.—*Mrs. R. B. Maury.*

FISH.

There are no vegetables served with fish, but a salad is allowable. If the fish be boiled, a plate of sliced lemon should be handed about, to be squeezed upon the fish, unless fish sauce or condiment is preferred. With salmon, thinly cut slices of cucumber, dressed with pepper, salt and vinegar, should be served.

Codfish Balls.

Pare one pint of potatoes, take one cup of salt codfish (well washed), put in a kettle, cover with boiling water, and cook until potatoes are tender; drain off the water, add one tablespoonful of butter, one-half teaspoonful of white pepper; mash until very light with a potato masher; when cool enough to handle, add one egg, work through well with hand, form into round balls, set in a cool place until wanted. If for breakfast, prepare evening before. Fry in hot lard.—*Mrs. O. H. Benton.*

Baked Salmon (Canned.)

First remove the oil, bones and skin from the fish, then mix with it enough salt and pepper for seasoning, a tablespoonful of melted butter, two eggs, one cup of bread crumbs and a little chopped pickle cucumber; put it in a buttered baking dish, cover, set in pan of water in the oven; bake an hour, then serve with a sauce made by putting in a tablespoonful of butter, minced pickle, parsley, a beaten egg, the oil from the fish, and salt and pepper. Let this boil up and serve on the fish.—*Mrs. O. H. Benton.*

Baked Fish.

Let the fish remain in cold water, slightly salted, for an hour before time to cook; place the gridiron on a dripping pan with a little hot water in it and bake in a hot oven. Just before done butter it well on top and brown nicely. It takes a small fish half an hour, a large one one hour to bake.

Mock Fish.

Slice cold grits about half an inch thick, dip in egg, roll in meal and fry in hot lard.—*Mrs. Elizabeth Sanders.*

Codfish Balls.

Two cups of potatoes (cut up), one cup of codfish, one egg, one teaspoonful of butter, pepper to taste. Put potatoes and codfish on in boiling water. When potatoes are done drain the water off and mash well. After mashing work a little with a fork, then add the butter, eggs and pepper. Fry a light brown.

—*Mrs. George B. Peters.*

Baked Red Snapper.

Stuff the raw fish with a dressing made of lightbread crumbs, a little onion, salt and pepper. Pour over the fish a pint of water and season for sauce. Strain juice from one can tomatoes, boil until thick, then add tablespoonful of butter and season with black pepper, cayenne pepper and Worcestershire sauce. When fish is nearly done baste with part of same and serve rest with fish at the table.—*Mrs. J. H. Allen.*

Salmon Farce.

One-pound can of salmon (best), one tablespoonful of parsley, one tablespoonful of butter, two tablespoonfuls of bread crumbs, one tablespoonful of flour, one-half pint of sweet milk, yolks of three hard boiled eggs, salt and cayenne pepper to taste. Put milk on to boil, rub butter and flour together, stir into milk until quite thick. Take from fire, add bread crumbs, salmon, etc. Mix all well together, put into a pan or baking dish, brush over the top with white of egg, sprinkle with bread crumbs, put into a quick oven and bake fifteen minutes.—*Mrs. Markham.*

Salmon Pudding.

Remove the skin and bones from a pound of salmon, then mash with a wooden spoon. Add one tablespoonful lemon juice, teaspoonful of salt, pinch of red pepper, cup of stale bread crumbs; mix. Add the yolks of three eggs and then stir in carefully the well-beaten whites. Pour in a shallow mold, well-buttered; stand in a pan of hot water, cover with paper and cook in oven twenty minutes. Serve hot with sauce.—*Mrs. Gelon Craft.*

Scallop Fish.

Take a pound and a half or two pounds and boil until it falls to pieces, then pick very fine. Make a sauce of milk, let it come to a boil, then thicken with a tablespoonful of flour, lump of butter the size of an egg, salt, pepper, and stir this into the fish and thicken, if necessary, with cracker crumbs, and dust over the top of the shell with cracker crumbs and bake.

—*Mrs. Luke W. Finlay.*

Salmon for a Luncheon.

Take a can of salmon, drain off the liquor, lay on a dish and pick into small pieces. Make a dressing as follows: The yolks of two hard boiled eggs, two mealy potatoes, two tablespoonfuls of butter, one teaspoonful each of mustard and salt; rub all together smooth. Add vinegar to make consistency of cream. Lay this in spoonfuls here and there on the salmon and a ring of the white of the egg on the side of it. Garnish with nasturtium leaves and blossoms.—*Mrs. W. M. Whedon.*

Codfish Balls.

Soak well one package of codfish; drain off water, place in saucepan and boil until tender. Remove all skin and bones; add four medium sized boiled potatoes, mashed very fine, one onion chopped fine, two well-beaten eggs and a little pepper; mix thoroughly, roll into balls or flat cakes and fry.—*Mrs. C. Meister.*

To Stew Red Fish.

Have the scales well taken from the fish, well washed and wiped dry; put the fish into the pan and half fry it; put one teaspoonful of mace, one of allspice, one-fourth teaspoonful of cloves, one onion, a handful of parsley; chop them very fine together. One teacupful of milk, and as much water as you think sufficient for the gravy; one large spoonful of butter, add three of flour to it, rub the butter and flour well together, then add a little warm water to thin it, then add all the ingredients. When ready to stew the fish, put it on a strainer and then in the kettle, pour the gravy over it, and stew it half an hour, then dish for the table.—*Crooke Cookery Book.*

Baked Red Snapper.

Take a large fish, clean it, cut off the head and draw the entrails through that part, as it must not be cut open. Take the crumbs of stale bread, some onions and parsley chopped fine, pepper and salt; with this stuff the fish. Put small lumps of butter all over the fish; pour in water to the depth of two inches, sprinkle over it a little flour, put the pan in a well-heated oven, and bake an hour and a half.—*Crooke Cookery Book.*

Broiled Mackerel.

Soak a No. 1 mackerel over night and wipe dry; have ready some clear coals; heat and grease the gridiron, lay the mackerel on it. When cooked turn it by placing a dish on it, then slip the skin side of gridiron. Butter and serve hot.

To Boil Salmon.

Put it in a cloth and boil eight pounds one hour. Serve with butter sauce with parsley chopped in it.

Fish Turbot.

Three pounds of white fish steamed until tender. Take out bones and season with pepper and salt.

Dressing Turbot.

Heat one pint of milk and thicken with a quarter of a pound of flour and boil. Remove from fire. When cool add two well-beaten eggs and one-quarter pound of butter. Before adding eggs slice one small onion and add to the hot milk with a pinch

of parsley and thyme. Strain before using. Put in buttered shells, sprinkle cracker crumbs on top and bake a half hour, or until brown.—*Mrs. Mary Jordan.*

Egg Sauce.

Melt three tablespoonfuls of butter and stir into it the yolks of four eggs, boiled hard and mashed smooth, a pinch of cayenne pepper and salt, juice of half a lemon.—*M. J. H.*

White Sauce.

Melt in a teacupful of milk one tablespoonful of butter, rubbed smooth in one tablespoonful of flour; beat up the yolk of an egg with a teaspoonful of cream, stir it into the milk and heat to a boiling point. A tablespoonful of chopped parsley added as taken from the fire improves it. This is nice for boiled chicken or fish.—*M. J. H.*

OYSTERS.

To the housekeeper, as well as the epicure, one of the many attractions of winter is the advent of the oyster. To the former particularly the reappearance of that popular bivalve is a veritable boon, as there is nothing that can be served as quickly in such a variety of ways and is so generally liked.

The best way of frying oysters is to dip them in the beaten yolk of egg, well seasoned, and then in cornmeal, lay them on frying basket and plunge it in deep hot lard. Serve with a garnish of parsley.

Oyster Croquettes.

Scald oysters, then chopping fine, add equal amount of potatoes (rubbed through a colander) with butter, pepper, salt and a half gill of cream. Shape in small rolls, dip in egg and bread crumbs, fry in deep lard. A good way of testing lard for croquettes is to have it hot enough to brown a bit of bread an inch square in one minute.

Oyster Omelet.

Chop twelve or fifteen large oysters, mix as much flour as can be taken up with a teaspoon, add a half gill of rich cream, add two ounces of melted butter, six well-beaten eggs, (always separately for omelet), with pepper and salt to taste; stir in the oysters, fry and fold like an ordinary omelet.

Breakfast or Dry Stew.

One quart, or a can, of oysters; put them in a colander over a bowl, let them drain until needed for the meal. Have a skillet hot, put one tablespoonful butter in same; when melted pour in oysters and stir till beards curl; add salt and pepper to taste. Serve in a hot covered dish, and have saucers hot in which they should be served. With buttered toast, is a nice breakfast dish.

—*Mrs. O. H. Benton.*

Oyster Stew with Milk.

Have ready two granite saucepans. Place in one a quart of fresh milk, in the other a quart (or a can) of oysters; add to the milk a tablespoonful of butter, salt and pepper to taste. Season oysters very slightly; set on range and let each come to a boil; do not let them boil; keep hot until wanted, then add oysters to the milk; stir gently, pour in a hot tureen and serve.—*Mrs. O. H. Benton.*

Everything like a surprise is always attractive at a table. "Oyster caches" may serve as a suggestion. Season mashed

potatoes with butter, pepper and salt; add a little rich cream, but not enough to soften it. With this fill a mold about an inch thick, and into it pour some oysters dressed with cream, pepper, salt, and a tiny bit of mace; add a little of their own gravy, and when quite hot the beaten yolk of one egg. The oysters should fill the mold to within half an inch from the top; cover with the potatoes, pressed down evenly, and turn it from mold onto dish. Cover with beaten yolk of an egg and then with bread crumbs. Plunge in hot lard and when a light brown lift out, serve on a hot dish garnished with parsley.

Oyster Fritters.

Drain liquor from oysters and to a cupful of this add the same quantity of milk, three eggs, a little salt and flour enough for a thin batter. Chop the oysters and stir into the batter. Have ready in the frying pan a few spoonfuls of lard, or half lard and half butter; heat very hot and drop the oyster batter in by the tablespoonful.

Broiled Oysters.

Take only the largest and finest oysters: see that the gridiron is perfectly clean; rub the bars with fresh butter and set it over a clean fire, entirely free from smoke, or on a bed of bright coals. Place the oysters on the gridiron and when done on one side turn, being careful not to allow them to burn. Put some fresh butter in the bottom of a dish, lay the oysters on it; season with pepper and salt. Send to the table very hot.—*Mrs. C. N. Churchill.*

Mock Oysters.

Beat well pork or veal steak, cut in pieces half the size of saucers; dip in beaten egg; roll in cracker or bread crumbs and fry in hot lard.—*Mrs. Elizabeth Sanders.*

Fried Oysters.

The largest oysters are chosen for this purpose. Simmer them in their own liquor for a few moments, take them out and lay them on a cloth to drain, flour them, roll in egg, then in cracker or bread crumbs and drop them in boiling lard. Fry them a crisp, delicate brown and serve with sliced lemon.—*Mrs. C. N. Churchill.*

Creamed Oysters.

One quart of oysters, one pint of cream, a slice of onion, salt and pepper to taste and a tablespoonful of flour. Mix the flour to a smooth paste with a little cold cream or milk and stir gradually into the boiling cream. Let the oysters come to a boil in their own liquor. Drain off all the liquor and turn the oysters into the cream (skim out the onion) and serve hot.—*Mrs. C. N. Churchill.*

Oyster Toast.

Allow six oysters for each person; mince them fine; beat a spoonful of butter, salt and pepper together and heat. When hot add the oysters, the beaten yolk of an egg and two tablespoonfuls of rich cream. Stir, and when the egg is set pour over buttered toast and serve hot.—*Mrs. C. N. Churchill.*

Stuffed Oysters.

One can of fresh oysters; take all the eyes or hard lumps out of them and put them into a bowl and chop fine. Boil two eggs hard and chop fine; put these and two raw eggs into the oysters, also butter the size of an egg, salt, pepper and a little chopped onion if liked; thicken with cracker crumbs and fill shells and bake.—*Mrs. Finlay.*

Steam Oysters.

Place oysters in a dish, season with pepper, salt and butter; set in a steamer over boiling water and steam until they begin to curl.

Mock Oysters.

To one pint of grated green corn add two well-beaten eggs, one-half cup of cream, one-half cup of flour, one teaspoonful of baking powder, salt and pepper; fry in butter.

Breakfast Oysters.

One quart of oysters, one pint of rich cream, butter the size of a large egg, salt and pepper to taste. Allow the cream to almost boil, drain the liquor from the oysters and put them in the hot cream; add butter, salt, pepper and one tablespoonful of flour, made smooth in a little water; allow all to come to a boil. Serve on buttered toast.—*A Friend.*

Escaloped Oysters.

One quart of oysters; have a baking dish in readiness, roll some crackers fine; grease baking dish, cover bottom with oysters, then a layer of crackers, dotting same with bits of butter, seasoning with pepper and salt. Alternate oysters and crackers until all have been used, having the last layer crackers, with butter as before; add four tablespoonfuls of cream and a little of their liquor. Bake until heated through and the crackers a nice brown on top. Too long cooking makes them watery.

—*Mrs. O. H. Benton.*

MEATS.

Unless the meat has been exposed to dust it should not be washed, but wiped with a clean cloth.

Thick joints, as sirloin of beef or leg of mutton, twenty minutes to the pound and twenty minutes over. Veal and pork require twenty-five or thirty minutes, as both are very unwholesome if not thoroughly cooked.

To bake meat place it in a dripping pan in hottest part of the oven for five or ten minutes, then remove to a cooler part and let it cook gradually. Baste frequently.

All scraps of clean cooked or uncooked fat should be melted down. Cut into small pieces, put in a stewpan, cover with cold water, let it come to a boil, remove the skum and boil quickly with the lid off, until the liquid is clear, stirring occasionally. Draw the pan to one side to let the fat go on melting until the pieces become crisp and brown. Allow it to cool a little, then pour through a strainer in a bowl or jar. May be used for frying, etc.

METHODS OF COOKING.

Roasting—Cooking before the fire.

Baking—Cooking in the oven.

Boiling—Cooking in water.

Stewing—Cooking in gravy.

Steaming—Cooking by the action of steam.

Frying—Cooking in hot fat.

Broiling—Cooking over the fire on gridiron.

TIME TABLE FOR ROASTED MEATS.

Beef—From six to eight pounds, one hour and a half, or twelve minutes to the pound.

Mutton—Ten minutes to the pound, rare ; fifteen for well done.

Lamb—A very little less, according to age and size of roast.

Veal—Twenty minutes to a pound.

Pork—Half an hour to a pound.

Turkey—Of eight or ten pounds weight, not less than three hours.

Goose—Of seven or eight pounds, two hours.

Chickens—From an hour to an hour and a half.

Tame Ducks—One hour.

Game Ducks—From thirty to forty minutes.

Partridges, Grouse, etc.—Half hour.

Pigeons—Half hour.

Small Birds—twenty minutes.

There is a great waste of fuel in cooking, which arises from

making liquids boil fast, when they only require to be kept simmering. There is a degree of heat in water called the boiling point. When this is reached all the heat in the world cannot make water hotter in an open vessel. It can but boil. Any additional heat only wastes time, fuel and spoils the dish. Slow boiling is very important for all meats and insures their tenderness, plumpness and color. Fresh meats and vegetables should always be plunged in boiling water, which preserves their juices.

Dried meats and vegetables, or meats for soups, should be put on in cold water and heated gradually.

Veal will bear more seasoning and cooking than most other meats. It is better over than under done.

Roast Loin of Veal.

Make a rich dressing of bread crumbs, pepper, salt and sweet herbs. Mix with yolk of eggs. Separate the skin from the flank with a sharp knife and insert the dressing just over the ends of the bones. Pin down the flap with a skewer, dredge with flour, season over the top with butter, salt and pepper: brown slowly in a moderate oven, keeping it constantly basted. Bake two hours and a half. Serve with brown gravy.—*Mrs. O. H. Benton.*

Marbled Veal.

Select a nice piece of breast and have butcher remove the bones, thick skin and gristle. Season the meat with chopped parsley, salt and pepper, then lay between the veal thin slices of ham, varied with six hard boiled eggs. Roll the whole up tightly in a cloth and tie it. Simmer for some hours until tender in a very little water. When done pour the liquor over the veal and press with a weight until cold. Remove cloth, cut in thin slices and garnish with parsley.

Fresh Tongue—Tomato Sauce.

Put five tomatoes in a sauce pan on the fire, with half an onion chopped fine, one stalk of parsley, one-half stalk of thyme and a bay leaf tied together. Do not add water. When tomatoes are done, which will be in about twenty minutes, strain them through a colander and put on back part of range to simmer. Boil the tongue two hours slowly in salted water. Add a teaspoon of vinegar and a few bits of red pepper pod to the tomatoes. Pour over the tongue and serve.—*Mrs. O. H. Benton.*

Stewed Steak.

This is a favorite English dish and is an excellent way to use cheap cuts of beef. Cut round or chuck steak into pieces five or six inches square, lay in a stew pan over a hot fire with pieces of fat from the steak and an onion sliced thin. When hot and beginning to brown lay in the beef, which must be floured first. Brown it quickly, then add a scant pint of boiling water, a tea-

spoon of salt and a small carrot cut in dice. Find the spot on the stove where it will slowly simmer and leave it for three hours. Thicken gravy and serve.

Pressed Beef.

Get a good boiling piece. Boil until perfectly tender, so that bones will slip out. Do not boil very fast and have very little water left in the kettle when it is done. Chop, season with salt and pepper, put in a crock, placing a weight on top to press down. Pour a little liquor over it before pressing.—*Mrs. M. S. Durham.*

Veal Cutlets.

Cutlets should be cut from the fillet, but chops are taken from the loin. Some persons have deprecated the practice of beating meat, but it is very essential in veal cutlets, which otherwise, especially if fried, are very indigestible. Cut about one-half inch thick and beat thoroughly. Dip them in egg, then in bread crumbs and fry slowly, letting them brown well. Serve with gravy seasoned with catsup.—*H. E. P.*

Ragged Sally.

Take mashed potato, prepared as for the table, and put a thin layer of it in the bottom of a buttered pudding dish, then a thick layer of cold roast beef chopped very fine. If any gravy is left from the roast use that to moisten; if not, put in enough butter to make it moist. Season with salt and pepper and put on the meat a thick layer of potato, with butter spread on top. Set in the oven until hot through and brown.

Pork Tenderloin.

Have the skillet hot; grease it with a little lard. Fry both sides of tenderloin brown, but do not cook them through; cover with boiling water and stew half an hour; thicken the gravy; season with salt and pepper.—*A Friend.*

Pork Tenderloin.

Cut open the tenderloin and place a row of oysters in as a dressing. Season with salt and pepper and a little butter. Pin up with toothpicks and broil or bake. Excellent.—*Miss Warren.*

Pig Head Pudding.

Boil the head until all the bones slip out. Cut the meat very fine, add three eggs, one cup of sweet milk, two cups of bread crumbs, salt and pepper to taste. Put in baking pan and bake a light brown.—*Olivia Rodgers.*

Broiled Venison.

Cut the slices medium size, thickly butter them, sprinkle with pepper and salt; place the slices on a gridiron and broil quickly.

In this way you will preserve the flavor without drying. Send to the table hot, with a little melted butter over.—*Creole Cookery Book.*

Stewed Venison.

Lay slices of cold venison in a sauce pan, between the slices put bits of butter, pepper, salt, a little mustard and cayenne pepper, a glass of claret wine. Let it stew fifteen minutes.—*Creole Cookery Book.*

Stuffed Ham.

Soak the ham in water for two days and nights, then begin at the back and with a sharp knife cut down to the bone, cutting the meat from each side, until it is entirely loosened; then pull out. Have ready the stuffing; fill up the cavity with it and sew the ham with a coarse needle and strong thread. Take a strip of cotton cloth about a yard in width, bind it tightly around the ham, so as to preserve its shape; then boil slowly three or four hours. When it is boiled let it remain in the bandage until cold; then cover with sugar and bake. Decorate to taste.

STUFFING.—One pound pecans, one dozen eggs, one can of mushrooms, six truffles, some ham chopped fine, one ounce of mustard seed. Chop all fine. Season with pepper, allspice, cloves, parsley, a little onion, very little salt.—*Creole Cookery Book.*

How to Boil a Ham.

A ham, if dry, should be soaked twelve hours in warm water, all the mould scraped off and put it on to cook in cold water, and let boil slowly five or six hours, according to size. When done, if skinned, put in baking pan and cover with sugar and black pepper and browned. It improves it very much.—*A Friend.*

Tomato Hash.

Take about one pint of any kind of cold meat, chop very fine. Add a little celery, one medium sized onion, a little parsley, thyme, salt and pepper. Into a baking dish place a layer of the seasoned meat, cover with tomatoes and then a layer of toasted bread crumbs. Continue in this way until the dish is full, having a layer of crumbs on top. Add a few small lumps of butter. Bake in a quick oven.

—*Mrs. C. Meister.*

CHICKEN.

White Fricassee of Chicken.

Cut a pair of chickens, wash the pieces through two or three waters, lay them in a large pan, sprinkle slightly with salt and fill the pan with boiling water; cover and let the chicken stand in it half an hour, then put in a stewpan, add a few blades of mace and

pepper cones (whole), a handful of celery chopped fine, and a small onion. Pour on cold water and milk in equal quantities to cover chicken; let it stew until tender. Prepare gravy in a small stewpan by mixing two teaspoonfuls of flour with enough water to make a batter; add gradually half a pint of boiling milk, one-fourth of a pound of butter; set on the fire until it boils, then take off and stir in a glass of Madeira or Sherry a pinch of nutmeg, four tablespoonfuls of rich cream. Take the chicken out of saucepan, put in dish, pour the gravy over; set over a kettle of boiling water ten minutes. Serve very hot.—*Creole Cookery Book*.

Jellied Chicken.

After having boiled the chicken (or chickens) in as little water as possible until the meat falls from the bones; pick off the meat, chop rather fine, and season well with pepper and salt. Then put in the bottom of a mold or dish some slices of hard boiled eggs, then a layer of chicken, then a layer of eggs and another of chopped chicken until the mold is nearly full. Boil down the water in which the chicken was boiled until there is a cupful of broth left; season well and pour over the chicken; it will sink through and form a jelly around it; let it stand several hours on ice. If it is to be sliced and there is any doubt about the jelly being stiff enough, a little gelatine may be soaked and added to the cup of broth. Garnish the dish with celery or parsley. The mold or dish should be well greased with butter on the bottom and sides before filling, so that it may be turned out nicely.—*E. S. C.*

Chicken Terrapin.

One chicken boiled tender and cut up (not too fine), one can mushrooms cut in quarters and stewed about fifteen minutes, one set of brains boiled (not too done) and cut up—not mashed. Put into a saucepan three-fourths of a pint of milk: when boiling add two tablespoons of flour, having been mixed smooth with a little cold milk, the raw yolks of two eggs, one tablespoon of butter, one blade of mace, a little parsley. When done pour over chicken, brains and mushrooms. Mix all together well: salt to taste. Add one-half teaspoon cayenne pepper, one-fourth teaspoon nutmeg and one glass sherry. Bake in shells, with grated toast sprinkled over.—*S. F. F.*

Jellied Chicken.

After having boiled the chicken (or chickens) in as little water as possible—until the meat falls from the bones—pick off the meat and chop rather fine and season well with salt and pepper. Then put in the bottom of a mold or dish some slices of hard boiled eggs, then a layer of chicken, then a layer of eggs and another of chicken, until the mold is nearly full. Boil down the water in which the chicken was boiled until there is about a cupful of broth left.

Season well and pour over the chicken. It will sink through and form a jelly around it. Let it stand several hours on ice. If it is to be sliced at the table, and there is any doubt about the jelly being stiff enough, a little gelatine may be soaked and added to the cupful of broth. Garnish the dish with celery or parsley. The mold or dish should be well greased with butter on the bottom and sides before filling, so that it may be turned out nicely.—*Ella T. Crampton.*

Chicken Curry.

Cut the meat from one chicken (rare); chop fine; one cup and a half of tomatoes, half cup of onions chopped fine, salt and cayenne pepper to taste. Cook chicken until tender. Stir one teaspoonful of curry powder before serving. Pour over a bed of rice or potatoes.—*Mrs. Pillow.*

Chicken Jelly.

Two chickens boiled tender, then chop the meat fine, having removed the bone and skin. Leave one pint of liquor in the kettle; season it with pepper, salt and butter. Dissolve one-quarter box of gelatine in warm water and mix with the liquor. Put back the chicken; boil all this together about three minutes and turn into a mold. Serve cold.—*Mrs. J. W. Brush.*

Chicken with Mushrooms.

Have ready one pound of cold chicken chopped fine and half a pint of mushrooms, cut in small pieces; cover these with water and boil five minutes; skim out the mushrooms into a hot dish. There should be left a coffee-cup full of liquid. If not enough add milk to the hot liquid; thicken this with a tablespoonful of flour, same amount of butter, and season; three minutes boiling will thicken it. Add the chicken and mushrooms and cook two minutes, stirring constantly. Serve on hot platters.—*Olivia Rodgers.*

Imitation Pate de Foie Gras.

Boil in separate vessels a nice calf's liver and a tongue in slightly salted water. When very tender let them stand in the liquor until the next day. Then rub the liver to a paste, moistening with melted butter, seasoning with salt, pepper, cayenne, grated nutmeg, grated onion, a teaspoonful of made mustard and as much of Worcestershire sauce. Mix thoroughly and pack in little jars, buttering the inside well, and inserting here and there the tongue cut in small bits. Keep in a cool place and cut in slices for luncheons or sandwiches. It is very pretty laid on a leaf of lettuce with a spoonful of tartar sauce beside it.

Jellied Chicken.

Boil a chicken until it will slip easily from the bones, reduce the water to about a pint in boiling; pick the meat from the bones

in medium sized pieces, being careful to leave out all gristle, fat and bones; place in a mold, skim the fat off the liquor, add a little butter, salt and pepper, and add to it (the pint of water reduced) half an ounce of gelatine; pour over chicken in mold; let it stand in ice box or a cool place until firm. Slice, garnish with sliced lemon and parsley.—*Mrs. O. H. Benton.*

Fried Chicken.

Cut up a pair of young chickens, lay them in a pan of cold water to extract the blood; wipe them dry, season with pepper and salt, dredge with flour, and fry in lard. Have the lard hot when the chicken is put in; cover skillet and set back on range to fry slowly. When both sides are a rich brown take out the chicken, but keep hot. Then put in skillet half a pint of milk, thickened with a teaspoonful of flour; season with pepper, salt, and a few pieces of parsley. Garnish the chicken with parsley. Serve the gravy in a bowl.—*Mrs. F. C. Huse.*

A Dainty Dish.

When stewing chicken remove the breast before making the gravy. When cold shred into inch pieces, take equal amount of blanched celery, put it into a saucepan with a little water and cook until slightly tender, then add the chicken and the minced liver of the fowl. Pour over it one-half cup of sweet milk, season with the season prepared for salads, rub a dessertspoonful of butter and flour together until creamed and thicken; boil a few minutes and serve.

Boiled Chicken.

Flour a white cloth, wrap the fowl and put in cold water to boil. Simmer one hour. Serve with butter, oyster or celery sauce.

Mock Terrapin.

Make a cream sauce of one tablespoonful each of butter and flour and one cup of cream; season with salt and pepper. To this sauce add one pint cold chicken or veal cut into dice, the yolks of two hard boiled eggs chopped fine and the whites cut in larger dice. Boil two minutes. Sometimes a quarter of a cup of wine is added before served.—*Olivia Rodgers.*

TURKEY.

To Bone a Turkey.

In dressing the turkey, care must be taken to keep the skin as entire as possible. Remove the crop by cutting a lengthwise slit in the back of the neck. On no account cut the skin of the breast. When dressed, with a sharp, thin knife cut the skin along the back

from the neck to the rump. Carefully slip the point of the knife in under the flesh, working it loose from the bones, first on one side and then on the other. Unjoint all joints in the legs and wings as they are reached. It is impossible to remove the bones from the end of the wing, and this part must be cut off at the first joint. When the bones are out of the legs and wings, work the flesh loose from the breast bone and remove the skeleton.

FORCEMEAT.—It will require from four to six pounds of ground veal, according to the size of the turkey. Season with pepper, salt, a little ground cloves, juice and grated peel of a lemon, and a very small onion chopped fine. Cook in double vessel if you have one, as then it will not be necessary to put water with it while cooking. When the veal is done remove from the fire, and when nearly cold add two beaten eggs, which must be mixed well with the forcemeat. Spread the turkey out, skin side down, on the table. Have ready a tongue boiled the day before and some nice pickled pork. Cut strips from the tongue and run in the legs and wings, then stuff the cavities full of the forcemeat. When the legs and wings are full, spread a thin layer of the forcemeat on the body of the bird, then alternate strips of tongue and pork, then a layer of forcemeat, more tongue and pork and so on until the body is full. Now carefully draw the edges of the back together with a needle and soft twine, and pull the skin of the neck over at the top and fasten down at the back. Turn the bird over and run skewers through to keep them where they belong. Bind the turkey with narrow strips of cloth or broad tape. Break all the bones and lay them in a large pan with three bay leaves, a slice of onion and a little salt. Lay the turkey in, add boiling water, cover with another pan, place over the fire and keep boiling from two to three hours. The size and age of the turkey must determine the time required to cook it. When tender put in a baking pan with the liquor in which it has been cooked, and set in the oven for an hour, or until it is an even brown. Set away in a cold place.

THE JELLY.—Put into a saucepan half box of gelatine, soaked over night in cold water; add the liquor from the turkey and keep over the fire until the gelatine is dissolved; strain through flannel and pour into shallow pans to cool.

TO ORNAMENT THE TURKEY.—The next day cut the binding and remove the skewers. Place it back down on the dish on which it is to be served, cut the jelly into fancy shapes and lay around the edge of the dish with celery or parsley leaves; put fancy shapes of jelly on the breast. Cut little shapes from carrots, turnips and red beets: alternate them on a silver arrow and run the arrow through the jelly on the breast. Put celery or parsley leaves about the wings and legs.—*C. R. P.*

Roast Turkey.

Wash turkey well inside and out; place in a pan. Make a

dressing with bread crumbs, seasoned highly with pepper and salt ; moisten the bread crumbs with a half cup of melted butter ; a can of oysters added improves it. Dredge the turkey with flour. Turn the fowl often and baste well, so it will be a rich brown all over. Put two inches of water in pan at first, and add a little as needed. A rich brown gravy will be in the pan if roasted properly.

DUCK.

Roast Ducks.

Ducks should be well plucked, without tearing the skin. Clean the inside thoroughly with warm water and stuff them with a dressing made of bread crumbs, a little onion, sage, pepper, salt and butter. Moisten the dressing with the melted butter, so that it will be dry. Bake in a moderate oven and baste often. Keep a little water in the pan all the time. Make a brown gravy and serve.

SQUIRREL.

To Barbecue Squirrel.

Put some slices of fat bacon in a pan, lay the squirrels on and cover with thin slices of bacon. Put in the oven and cook done. Take out the squirrel and keep hot. Then remove the bits of bacon, sprinkle in flour to thicken gravy and let brown. Add a teacup of water, a tablespoon of butter, the juice of a lemon and ten teaspoons of good catsup. Pour over the squirrel and serve. A little Worcestershire sauce improves this gravy.—*Mrs. Ben West.*

CROQUETTES.

Meat Croquettes (Italian).

Two cups of cold meat, grated cheese, three eggs, one onion, one pod garlic, two tablespoonfuls olive oil, one-half cup of milk, butter the size of an egg, flour. Chop the meat fine, also the onion and garlic ; add butter, olive oil. Beat the eggs and add to other ingredients ; stir a little flour in the milk and add salt and pepper to taste. Let the whole be stiff enough with grated cheese to roll in little cakes the size of tea cakes, only twice as thick. Roll in flour and fry in butter and lard, half portion of each. Make a sauce of one-half glass of claret, teaspoonful Worcestershire sauce, a little butter, a pinch of flour. Put in the pan croquettes were fried in and brown. Serve hot. Any kind of cold meat can be used except mutton.—*Miss Rosa Malatesta.*

Chicken Croquettes.

Boil one good sized chicken until tender. Remove skin and bones and chop fine. Add a small piece of celery, parsley, tablespoon butter, teaspoon salt and pepper to suit taste. Boil one teacup of milk. Dissolve two tablespoonfuls of flour in a little cold milk; add one beaten egg. Mix with the chicken. Roll in oval shapes, cover with cracker crumbs and drop in hot lard for a few minutes.—*Mrs. Julia F. Schied, Cairo.*

Sweetbreads.

In whatever way sweetbreads are dressed they should first be well soaked in lukewarm water and then thrown into boiling water to blanch them and render them firm. If lifted out after they have boiled ten minutes and plunged into cold water their color will be better preserved. They may then be gently stewed for three-quarters of an hour in veal gravy, which, with the usual additions of cream, lemon and egg yolks may be converted in a fricassee sauce for them when they are done.

Veal Croquettes.

Three pounds of veal; boil done and chop two pints of veal to one of boiled rice, three eggs, salt and pepper. Make into cakes, roll in egg and cracker crumbs. Fry in hot lard.—*Mrs. M. S. Durham.*

Sweetbread Croquettes.

Soak a pair of sweetbreads in salt water for an hour. Put in a saucepan, cover with boiling water and let cook half an hour. Drain and set aside to cool. Trim free of all fat and gristle. Chop fine, season with salt, pinch cayenne, a tablespoonful of minced parsley and a little nutmeg. Mince one dozen canned mushrooms and mix with the sweetbreads. Put one tablespoonful of butter into a saucepan, stir over fire until melted, add one tablespoonful of flour and let cook until it bubbles. Mix in one-half cup of cream with two tablespoonfuls of jellied stock, stir until a smooth sauce: mix with the sweetbreads, take from fire, spread out on a large dish and set on ice until cool. Mold into croquettes, dip first in beaten egg, then in cracker meal; fry in boiling lard; take up: serve at once.—*Mrs. O. H. Benton.*

Veal Croquettes.

For three pounds of veal. Fry the veal a little while on one side and then turn and fry the other, then add half a teacup of hot water. Cover over and set back a little to steam. When done and cold chop and salt. Put on two cups of milk to scald, beat four egg yolks and pour the scalded milk slowly over the beaten egg yolks, then put on the fire and stir until done: two cups of bread crumbs stirred in. Cover and set back. To that add a piece

of garlic the size of a small pea, small pinch of pulverized cloves and nutmeg. Add a large tablespoon of butter, then pour in the meat and mold. Dip in egg and cracker crumbs to fry.—*Mrs. R. W. Mitchell.*

Ham Croquettes.

One cupful of cooked ham chopped fine, one of bread crumbs, two of hot mashed potatoes, one tablespoonful of butter, four eggs, a pinch of cayenne pepper. Beat potatoes, ham, butter, pepper and three eggs well together. Let cool and shape. Roll in bread crumbs, dip in beaten egg, then in bread crumbs. Dip in hot lard and brown.

Rice Croquettes.

One teacupful of rice boiled in the usual way; drain carefully, stir in two well-beaten eggs, one tablespoonful of grated cheese, half a tablespoonful of butter, half a teaspoonful of salt. Take a little grated ham or chopped chicken, add to it salt and pepper, make into a ball the size of a marble, press into the rice, which mold around it and fry as you would other croquettes.—*Mrs. Ben West.*

Salmon Croquettes.

One can salmon; remove all bones and mash up smooth, salt and pepper to taste; two eggs; grate bread crumbs until you have half as much as you have salmon; make into three-cornered rolls, dip in beaten egg, then roll in dry bread crumbs and fry.—*Mrs. B. M. Lake.*

Chicken Croquettes.

One good-sized hen, one-fourth pound of butter, half pint of sweet cream, a little ground nutmeg, three tablespoonfuls of flour, half pint chicken stock, salt and white pepper to taste, juice of half a lemon, one-fourth can mushrooms. Boil the chicken, let it cool, remove the meat from the bones, cut in small pieces and chop the mushrooms. Melt the butter in a saucepan, stir in the flour, cream and stock; stir for about two minutes, take from the fire, add chicken and mushrooms, spread on a dish and let it cool. When cold shape in desired form, dip in egg and cracker crumbs, fry in boiling hot lard two or three at a time.—*E. J. I.*

Chicken Croquettes.

Two sweetbreads, boiled, one teacupful of boiled chicken, hashed, one boiled onion one teacupful of boiled bread and milk, quarter of a pound of butter, salt and pepper. Chop sweetbreads and chicken very fine, mix in well the other ingredients, shape into rolls, then dip in the yolk of an egg, then in cracker dust; fry brown and serve on crisp lettuce leaves.—*Mrs. H. N. Towner.*

EGGS.

Scrambled Eggs.

Beat eight eggs very light, stir in three tablespoons of sweet milk, season with salt and pepper to taste. Put one tablespoonful of butter in a hot skillet, pour in the eggs and stir constantly until done and serve hot.—*Mrs. J. W. Brush.*

Omelet.

Beat the whites to a stiff froth and the yolks very light; add to the yolks pepper, salt and a little milk, then beat in the whites gently. Have the skillet hot; greased well with butter. Pour the omelet on it. Do not stir. When brown roll with a broad knife. Chopped ham, grated cheese, or chopped parsley may be added if wished.

Poached Eggs.

Break the eggs carefully and put on a wet saucer, from which slip them into a shallow saucepan of boiling salted water. Lift them in three minutes and serve on buttered toast.

Sunshiny Eggs.

Melt two ounces of butter in a clean omelet pan, sprinkle a little salt upon it and slip in from a flat saucer the required number of eggs. Fry them, turning up the edges to keep them from spreading too far, and, when sufficiently cooked, dish, sprinkle with pepper and cover with a tomato sauce. The Italians call this "Eggs in Purgatory."

Egg Omelet.

Five eggs, four tablespoons of flour, one cup of milk, butter size of walnut. Beat eggs separately.

Shirred Eggs.

As you break the eggs slip them into a small buttered egg cup or oval dish, sprinkle salt and pepper over the top. Let stand in a hot oven three minutes and serve.

Baked Eggs.

Butter a flat dish, well heated; break fresh eggs until dish is covered; lay a half dozen thin slices bacon over it, being careful not to break the yolks; put in top of oven and brown slightly. Serve hot in same dish.—*Mrs. Elizabeth Sanders.*

VEGETABLES.

Lyonaise Potatoes.

Half dozen cold boiled potatoes, one medium sized onion. Slice the potatoes and chop the onion fine. Cover the bottom of a baking dish with a layer of potatoes, scatter over them a little chopped onion, salt and pepper. Alternate layers of potatoes and seasoning until the dish is filled. Cover with bread crumbs, dot with small pieces of butter, pour over all a cup of sweet milk and bake.

Parsnips.

Take two or three parsnips, cut them lengthwise about a quarter of an inch thick. Put in salted boiling water; do not let them get too soft. Make a batter of a little milk, one egg and flour enough to make like batter-cake batter, salt and pepper. Dip the parsnips in this batter and fry in hot skillet with butter; brown lightly.

Asparagus on Toast.

With a sharp knife shave the white ends of the asparagus, removing all the tough part. Tie the stalks in bunches with the heads one way and boil in salted boiling water twenty-five minutes. Toast several slices of bread a delicate brown and lay on a hot dish. Remove the asparagus from the water when done, then remove the threads. Pour over all a sauce made as follows: Put one pint of milk in a double boiler; when hot stir into it one tablespoonful of flour, rubbed smooth in one of butter; season with salt and pepper.

Creamed Potatoes.

Pare six good-sized potatoes very thin, remove eyes and lay in cold water until time to cook—half an hour at least. Always cook potatoes in a porcelain-lined or granite kettle, which have half full of *boiling* (not hot) water. About twenty minutes before needed drop potatoes in the boiling water; do not allow them to stop boiling until done, which will be when a fork can be run in them. Drain every particle of water off, set on back of range, add a tablespoonful of butter, half teacupful of rich sweetmilk, salt to taste, and mash with potato masher until fine, then take a large spoon, stir and beat, keeping on range all the time, as the main point is having them hot. Serve in hot vegetable dish with cover. After placing potatoes in dish smooth over top, make a hole with spoon and put a small piece of butter in, toss some black pepper over and cover till served.—*Mrs. O. H. Benton.*

Boiled Dinner.

Many people relish a boiled dinner occasionally. Put meat on about three hours before dinner in enough boiling water to just cover. As soon as it boils set kettle on the stove where it will simmer. Skim well before adding vegetables, in the following order: Cabbage cut in quarters, turnips of medium size cut in halves and potatoes whole, or if very large cut in two. Season with salt and pepper and two whole cloves. Boil cabbage one hour, potatoes and turnips one-half hour. When thoroughly done take up vegetables in separate dishes—lastly the meat. Make a brown gravy with the juice and serve in gravy tureen.

Tomatoes.

One-half dozen large tomatoes peeled, or one can. Put on and boil one-half hour, add one cup sugar, stir well; add a cream thickening made of two tablespoonfuls flour and one-half cup water. Remove from fire and add one teaspoonful butter.—*Mrs. Elizabeth Sanders.*

Hashed Brown Potatoes.

Pare and cut into quarter-inch squares; leave in cold water one-half hour. Boil in hot water, slightly salted until tender (not until they break). Drain, put into a greased pudding dish, pour over them a cup of warm milk seasoned with pepper and salt and a tablespoonful of butter, cut up in one of flour. Bake (covered) half an hour, then brown.—*Mrs. F. C. Huse.*

Corn Pudding.

Cut and scrape one dozen ears of corn, put in a pinch of salt and pepper each, teaspoon and one-half of butter. Beat two eggs and add them. Add small cup of sugar and half cup of sweet milk. Bake —*Mrs. W. M. Rees.*

Stuffed Tomatoes.

Select large smooth tomatoes, cut off the stem ends and take the seeds out. Make a stuffing of a cupful of dry bread crumbs, a teaspoon of chopped onion, a piece of butter the size of a walnut, salt and pepper to taste. Stuff the tomatoes with this mixture, bake half hour and serve in same dish. The stuffing is also very nice when made of half bread crumbs and half cooked rice. The onions may be omitted. Grated cheese sprinkled over top is an addition.—*Mrs. O. H. Benton.*

Baked Egg Plant.

Boil until tender, then take out inside; mash with butter, pepper, salt and cream and an equal quantity of bread crumbs, and bake. If mushrooms be added to the stuffing and it is served with a mushroom sauce, you have a dish fit for anyone.

Baked Egg Plant.

Peel and quarter an egg plant and let it lie for an hour in salted water, then cook tender, in salted water also. Drain, break and beat with a fork, add an equal quantity of bread crumbs, salt, pepper, two tablespoonfuls of butter, one of cream and a few minced mushrooms; put in buttered baking dish, sprinkle with crumbs and brown.

Fried Egg Plant.

Pare, slice about half an inch thick in round slices, sprinkle each with salt, stack and let stand half an hour, drawing bitter from it. Dip each slice in beaten egg, then roll in cracker crumbs and fry in hot lard.

Scalloped Egg Plant.

For an egg plant of medium size fry four sliced tomatoes, add a pint of stale bread in cold water and squeezed dry, a little cayenne, and if too dry a few spoonfuls of any kind of gravy; put this forcemeat in alternate layers with thin slices of the egg plant in a buttered baking dish, seasoning each layer with salt and pepper to taste, dotting with butter and sprinkling the top with crumbs. Bake thirty minutes, covering with plate, then remove and brown quickly.

Green Corn Fritters.

Put two raw eggs in a large bowl, stir in three tablespoonfuls of flour, salt, pepper and a gill of milk; add a pint of grated or pulped corn, mix thoroughly. Fry in boiling lard.

Corn a la Creme.

Cut through the center of each row with a sharp knife, and scrape the grain from about a dozen ears of corn. Put a frying pan on with two tablespoonfuls of butter in it; when it melts add corn and cook over a slow fire, closely covered, for ten minutes; pour over half a pint of cream and stew ten minutes longer, seasoning to taste.

Another way, less rich, requires that the corn be cooked in just enough water to cover it for twenty minutes; thicken with a tablespoonful each of butter and flour, season with salt and pepper, add half a pint of milk: boil up once and serve.

Stuffed Tomatoes.

Take ripe tomatoes, cut off the top and take out the inside. Mix this with bread crumbs, butter, salt and pepper, then put back in the skins and put on top. Bake.

Potato Puff.

To two cupfuls of salted, peppered and finely mashed potatoes add two tablespoonfuls of melted butter and beat to a white cream.

Stir in thoroughly two yolks of eggs that have been beaten separately until very light, and then a teacupful of sweet milk. When the whole is nicely blended add the whites of the eggs; stir lightly. Pile the mass upon a hot buttered dish and bake about ten minutes.

—*C. C. F.*

Corn Oysters.

One quart grated corn, three eggs (yolks and whites beaten separately), four large crackers softened. Fry in hot lard and butter as you would oysters.—*Mrs. Luke Finlay.*

Stuffed Egg Plant.

Cut them in half, lengthwise, and parboil in salt water; scoop out most of the inside and put in chopping bowl, with it a handful of dry mushrooms previously soaked in warm water for half an hour, one small onion, pepper and salt to taste, a cup of grated bread or cracker dust, a cup of Holland cheese. Chop well together and then add two or three beaten eggs, a lump of butter size of an egg. Fill each half with this mixture, lay them in a buttered tin and bake half an hour. This dressing will fill six small egg plants.—*Mrs. H. N. Towner.*

German Noodles.

One quart of flour, three eggs and sufficient water to make a stiff dough. Pour upon kneading board and knead for fifteen or twenty minutes, or until the dough becomes perfectly smooth and will roll out without any trouble. Divide into three parts, roll into thin sheets as for pie crust, and put aside to dry. When dry enough to roll (do not leave them too long, or they will crack) cut into very narrow strips and drop into boiling water, to which has been added a handful of salt. Cook twenty minutes.

DRESSING.—Three-quarters of a cup of butter, three onions chopped fine; brown butter and onions. Add one can of tomatoes, a little red pepper, salt, a stalk of celery, and parsley and thyme, if it is liked; also a few bits of beef or chicken. Into a baking dish place a layer of the dressing, then a layer of noodles, from which all water has been drained, then a layer of grated Italian cheese, and so on until the dish is full, having gravy and cheese for last layer. Bake in a quick oven until nicely browned.—*Mrs. C. Meister.*

Stuffed Irish Potatoes.

Take medium sized potatoes, wash, put in oven, and bake. When done cut in halves, scoop out (reserving hulls), mash, season with butter, pepper, salt and a little onion minced fine; return to hulls, set on ends in a pan, put in oven and brown. Serve hot on folded napkin in dish. If onion is not liked, omit. A little pork sausage can be used.—*Mrs. O. H. Benton.*

Boston Baked Beans.

Soak one pint of little navy beans over night. In the morning put them in a bean jar with hot water enough to cover well; add one large tablespoonful of butter or a piece of pickled pork, three tablespoonfuls of molasses, salt and pepper to taste. Keep them well covered with water, occasionally shaking the jar to stir. Cook ten or twelve hours.—*Mrs. Levings.*

Saratoga Chips.

Take four large potatoes; pare and slice on slaw cutter very thin; put in cold and let stand until crisp, then take out and dry between towels. Drop a small handful into a kettle of hot lard; when a light brown take out with a wire ladle and put on paper, which absorbs the grease. Sprinkle with salt and serve.

Cream Cabbage.

Slice cabbage as for cold slaw, and boil until tender. Drain off water, and add about one pint of milk. Cream together one large spoon butter and two of flour; add to the cabbage and boil for a few minutes. Season to taste, using white pepper.—*Mrs. C. Meister.*

Macaroni Italiana.

For six persons. Two pounds of rump beef, one-half can of tomatoes, one medium size onion, one soup bunch, one pod of garlic, one cup of dry mushrooms, butter size of an egg, small piece salt pork, two tablespoonfuls olive oil, salt and pepper to taste. Cook two or two and one-half hours. Macaroni two pounds, grated Edam cheese.

SAUCE.—Chop salt pork (size of an egg) very fine and put it into an iron stew pan, fry out, add olive oil. Take a little of all parts of soup bunch, cut fine and let fry; add onion cut fine. Be careful to keep stirred and do not let scorch, as the taste will then be spoiled. Then take the beef and put in; let cook about half an hour, constantly turning. Add one-half can of tomatoes, chopped fine, with their liquor in them, letting all stew slowly. Take the dry mushrooms, wash them clear of all dust and soak in water on stove until tender; add to the stew and let cook slowly. The pod of garlic (cut fine) can be put in at any time. Cook for two or two and one-half hours. When the mushrooms are put in add water enough, with the other ingredients already in kettle, to make three large cups of sauce. Take out the meat.

Cook the macaroni in salt water; that is, salt the water to taste, and be sure the water is boiling. Always buy the best Italian macaroni, which requires at least twenty minutes' boiling. When cooked, drain off in colander and place in flat platter, sprinkle with grated cheese alternately until all is used in dish, making the last layer very thick with gravy. Serve with good claret.—*Miss Rosa Malatesta.*

Macaroni in Genoese Style.

Have at hand and ready the following ingredients, viz.: One and one-half teacups of grated Edam cheese, about three quarters of a pound of lean beef or chicken cut into cubes of not less than one-half inch, one medium size onion chopped very fine, one small piece of garlic chopped fine, three tablespoons of finely chopped parsley, one-half can tomatoes and one-half teacup of cleaned dried mushrooms. Put the mushrooms in saucepan, over which pour enough warm water to cover the mushrooms, and place on back of range. Also have ready macaroni, olive oil and creamery butter.

PREPARATION OF GRAVY.—Put into quart size saucepan three tablespoons of pure olive oil and one heaping tablespoon of creamery butter and allow to become very hot, stirring meanwhile to prevent burning. Now put the meat into saucepan with oil and butter and let cook to a light brown color, then add to the stew the onion and garlic. When the last two are brown put in the tomatoes and allow to stew about ten minutes, then add the mushrooms with the liquor in which they have been soaked, and also the parsley, and season with pepper and salt to taste, and allow to stew until the whole is the consistency of gravy, stirring the while to keep from burning.

BOILING THE MACARONI.—Place about three-fourths of a pound of macaroni or spaghetti in porcelain-lined pot containing one and one-half gallons of boiling water, to which add tablespoon of salt. Allow to boil until the paste will mash easily between the fingers when it is done, then pour the paste into collander and drain thoroughly of water. Take ordinary steak dish and sprinkle layer of grated cheese in same of not over one-sixteenth inch in thickness, then pour in gravy to thickness of say one-eighth inch, then put as much macaroni in dish on the cheese and gravy as you wish to have, over which pour more gravy. *Be careful not to put too much gravy on. Then mix up thoroughly and dress up the dish to even thickness.

It takes the macaroni about twenty minutes to cook, so while you are making the gravy you can tell very nearly when to put the macaroni to cooking so as to have the gravy and macaroni done about the same time.—*R. E. Lee.*

SALADS.

In warm weather, if there is any dish which will tempt a wavering appetite it is certainly a well made, prettily decorated, ice cold salad. Sydney Smith prided himself upon the excellence of his salads and wrote a rhymed recipe for the mayonaise. But many a little housewife has the requisite qualities to enable her to make nice salads without any assistance, save her own keen sense of taste, quick perception and excellent judgment. Fortunately it is not of necessity to go into a hot kitchen to prepare a salad, as it may frequently be made of left-overs from the table or vegetables fresh from the garden and refrigerators.

Lettuce is so pliant that it readily incorporates with its own mild flavor any taste or smell that may be added, and therefore furnishes a most desirable basis for a salad. Its crisp, fresh golden-green appearance, especially when fringed and curled, commends it to the eye as much as its faintly delicate flavor does to the palate.

Tomato Jelly.

One can of tomatoes, one bay leaf, six cloves, three tablespoonfuls of vinegar, one tablespoonful of salt, pinch of cayenne pepper, three-fourths box of gelatine, one onion. Soak the gelatine in cold water. Cook the tomatoes thirty minutes, in which has been placed the onion, cloves, bay leaf and vinegar. Then pour gelatine in and remove from fire immediately and strain. Add chopped breast of turkey or chicken, as much celery as you have chicken, one and one-half cups of pecans. Mold in individual molds. Serve on leaf of lettuce with spoonful of mayonaise.

—*Mrs. George B. Peters.*

Oyster Salad.

To make this dish select large, plump oysters. Allow six to each person. Parboil them in their own liquor and drain quite dry. Cut the oysters in bits and mix them with the heart of some fresh lettuce broken in small pieces. The sauce, which is really the success of the dish: One egg should be used for every two persons. Boil them twenty minutes and then plunge into cold water; separate the whites from the yolks, cut the whites into small bits and add to oysters and lettuce. Place the yolks on a flat-bottomed dish or soup plate, if a small quantity is to be made. To the boiled yolks add the raw ones in the proportion of one to every six cooked eggs. Reserve the whites for future use. With a spoon mash together the cooked and raw yolks of eggs. Then pour in olive oil slowly, stirring vigorously all the time. Continue adding

oil and stirring until a sufficient quantity is obtained that is like a mayonaise. Then add mustard, salt, lemon juice, pepper to taste. Lastly, beat the whites of eggs stiff and stir into the dressing. The addition of the white of the egg gives a creamy quality to the dressing. When finished pour, just before serving, over oysters and lettuce.—*Mrs. O. H. Bentou.*

Tomato Salad.

Take eight good-sized tomatoes, pour boiling water over to remove skin, take out inside and put shells on ice. Take two good-sized cucumbers, chop fine and add to tomato pulp; put this mixture into a colander, drain as dry as possible, add a very little onion; season with salt and pepper to taste. Just before serving stir in two tablespoonfuls of stiff mayonaise; put in shell, dress top with a little mayonaise; serve on lettuce.—*Mrs. R. W. Harris.*

Ham Salad.

Chop ham, first removing all fat; boil two eggs hard. Chop pickle enough for ham, that is, to give it the desired taste; season with pepper. A little vinegar and salad dressing improves it.

Cold Slaw Dressing.

Beat two eggs in a double boiler, add a gill of vinegar and water mixed, a piece of butter the size of a walnut, a level teaspoonful of salt and one of sugar. Cook and stir until it becomes thick. Have it cold before pouring over the slaw.

Salad Dressing.

One tablespoonful butter, two eggs, two tablespoonfuls sugar one heaping teaspoonful mustard, one cup vinegar, one cup milk, a little salt and pepper. Beat eggs well, add sugar, then mustard (dissolved in a little vinegar or milk) vinegar and milk; cook in a double boiler until thick as custard; set away to cool; pour over salad.—*Mrs. A. R. Taylor.*

Chicken and Walnut Salad.

To one chicken weighing three pounds use one pound English walnuts. Boil chicken until tender. Blanch walnuts and skin carefully. Cut breast of chicken in small pieces and add walnuts. Pour over these a rich mayonaise dressing.—*Mrs. J. H. Sullivan.*

Waldorf Salad.

Pare, core and cut into dice four large tart apples, add to them a quart of celery cut into half-inch pieces. Dust over a teaspoonful salt, a teaspoonful paprika and two tablespoonfuls tarragon vinegar. Mix all together and stir in a cup and one-half stiff mayonaise.

—*Mrs. J. A. Taylor.*

Salad Dressing Without Oil.

Beat three eggs in an earthenware dish and add to them a cup of vinegar, a teaspoon of salt, half teaspoon white pepper and half teaspoon of mustard. When this is thoroughly blended put in six tablespoons of cream (sweet or sour): beat again. Set the dish in boiling water over the fire and stir until thick as custard.

—*Mrs. Gelon Craft.*

Mayonaise Dressing.

One tablespoonful of Coleman mustard, three yolks of eggs, one saltspoon of salt, dash of cayenne pepper, juice of one lemon, three-fourths pint of olive oil, teaspoon tarragon vinegar. Beat yolks and add mustard, stir in oil gradually, then add salt and pepper. When about one-half oil is in put in vinegar, lastly juice of lemon. Make one and one-half hour before using and place on ice to get firm.. Cross and Blackwell's vinegar is best.—*Mrs. R. B. Maury.*

Celery Salad and Cocoanut Dressing.

Cut the nice, tender parts of celery, as for any salad, and put them in a bowl. Grate a cocoanut and pour over it a pint of boiling water. Let it stand until the water is cold, then with your hands squeeze the coacoanut in the water, then press the pulp out and throw it away. Strain the milky water through cheesecloth and let it stand until a cream rises on top. Just before sending celery to the table scatter over it a tablespoonful of grated onion, a little fresh red pepper, or a dash of cayenne, and a half teaspoonful of salt. Skim the cream from the top of the cocoanut milk and put over the celery, then add two tablespoons of lemon juice.

—*Mrs. W. J. Crawford.*

Salmon Salad.

One can salmon, half dozen small cucumber pickles (chopped fine), two hard boiled eggs (chopped fine). Mix all well together. Take a cup of vinegar and bring it to a boil, pour over the other ingredients, season with pepper, salt, mustard and Worcestershire sauce to taste.—*Mrs. O. T. Jaquess.*

Orange Salad.

Six large oranges, five cents worth each of crystalized cherries, English walnuts, three bananas, cocoanut, or anything else you fancy. First cut the oranges through (crosswise through the middle), making two cups of each orange skin. Take all the pulp from the oranges, being careful not to make any holes in the "cups." Remove all the seeds, using only the pulp and juice. Sweeten to taste, add one-fourth box of gelatine (soaked in warm water), set on stove for a few moments. The fruit should be cut in fine pieces before adding to the salad. Fill the cups, let stand until cold and serve with whipped cream.—*Mrs. S. C. Emery.*

Mayonaise Dressing.

Yolks of three eggs and a teaspoon of salt beaten well together. Pour in oil and beat until thick, then the juice of one lemon, and a little red pepper.—*Mrs. Luke W. Finlay.*

Shrimp Salad.

The yolks of two eggs beaten with a teaspoonful of salt, one teaspoonful of French mustard, one-half teaspoonful of Tabasco pepper, nearly a bottle of Olive oil. Beat your eggs as light as possible, add the oil very gradually, squeeze the juice of a lemon in the dressing and pour over the shrimps, after arranging them on a dish with lettuce leaves around the edges.—*Mrs. H. B. Martin.*

Tomato Relish.

Select firm tomatoes, peel and slice thin; add tablespoonful sugar, a teaspoonful salt and a little dry mustard. Serve ice cold. These are excellent.—*Mrs. C. Mcister.*

Cheese Sticks.

One cup grated cheese, one cup of flour, two-thirds cup of butter, a pinch of cayenne pepper and salt to taste, yolk of an egg well beaten and added to two tablespoons of sweet milk. Use just enough of this to mix the dough; roll out, cut in strips one-half inch wide and bake on flat tins in a slow oven.—*Mrs. W. A. Goodman.*

Oyster Salad.

Half a gallon of fresh oysters, one quart of chopped celery, yolks of four hard-boiled eggs, one raw egg whipped, two large tablespoonfuls of melted butter, two teaspoonfuls each of salt, black pepper and made mustard, one teacup of vinegar and two pickled cucumbers chopped fine. Put one pint of vinegar in a saucepan, place on the stove; when hot drop in the oysters from which the liquor has been drained, and let them stay until plump (not cooked), prepare a few at a time this way until all are plump; skim out the oysters, drop for a few moments in cold water, drain and set in a cool place. Prepare the dressing by rubbing together the yolks, salt, pepper and mustard; add the butter a little at a time, then the beaten raw egg, then the vinegar. Mix the oysters, celery and pickle by tossing up with a silver fork, salt to taste. Pour the dressing over all and serve.—*Mrs. C. N. Churchill.*

Sweetbread Salad.

Clean thoroughly two sets of sweetbreads and boil till tender in salted water; when cool, chop into small pieces; take as many tomatoes as needed (allowing one for each person); select nice, firm ones, not over-ripe, wash and dry without bruising, slice off the top

of each tomato, and with a sharp knife scoop out the pulp, taking care not to cut or injure the shells in any way; chop the pulp fine, add it to the sweetbreads, season with pepper, salt, a tiny bit of sugar and mustard, add vinegar to suit the taste; fill the tomato shells with this mixture and serve cold. This is a delicious salad.

—*Mrs. C. N. Churchill.*

Shrimp Salad.

Chop the shrimp into small pieces and put into a bowl; take for dressing two eggs beaten until light, one teaspoon mustard and one of sugar, one tablespoonful of butter, one-half cup of vinegar; place this on the stove, stirring constantly until it becomes as thick as rich cream; take this off to cool; add a scant teaspoonful of salt, four tablespoons of cream; olive oil may be used instead of cream if preferred, but it should be dropped very slowly; pour this over the shrimp, and it is ready for use. When cold, chopped celery adds very much to the salad.—*Mrs. H. L. Feild.*

Chicken Salad No. 1.

Boil one chicken till very tender in salted water, chop when cool, take out pieces of skin, fat and bones, chop two bunches of celery; make a paste of the yolks of three hard-boiled eggs, a tablespoonful of melted butter or olive oil, salt, pepper and made mustard to taste, and one tablespoonful of Worcester sauce; add to the paste one teacupful of warm vinegar. Pour this dressing over the chicken and celery, mix well and serve cold on crisp lettuce leaves; garnish with slices of hard-boiled egg.

Chicken Salad No. 2.

Boil three chickens till tender, salting to taste, and add six or eight bunches of celery cut into small pieces, and eight hard-boiled eggs chopped fine. For dressing beat two or three eggs well, add one scant tablespoonful of salt, two of sugar, two of made mustard, two of Worcester sauce, one large tablespoonful of butter or one-half cup of olive oil; cook till all the ingredients are well blended, add slowly one pint of vinegar, cook, stirring constantly till of a thick, creamy consistency, remove and cool. Pour the dressing over the chopped chicken, celery and eggs; mix thoroughly. This salad is sufficient for twenty persons, and is excellent.—*Mrs. C. N. Churchill.*

Chicken Salad.

Boil two chickens in as little water as possible; when done skin and pick from the bones; cut with scissors in small pieces; cut up six stalks of celery in the same sized pieces; boil one dozen eggs hard, cut the whites like the celery; put all in a bowl large enough to mix all the ingredients. Mash the yolks, adding a quarter pound

of melted butter gradually, making a smooth paste; then a tablespoonful of mustard, one teaspoonful of salt, one-half teaspoonful cayenne pepper, six tablespoonfuls of vinegar: boil the water down the chickens were cooked in very low, add six tablespoonfuls of it to the dressing. Pour the dressing over the chicken, celery and eggs; mix well. The salad is improved by using mayonaisse dressing for those who like oil.—*M. J. H.*

PASTRY.

In making pastry have lard and water ice cold and handle as deftly as possible. Too much water makes pastry tough.

"Just Enough for One Pie."

One coffeecupful flour, lard the size of an egg, a little salt, enough ice water to moisten. Handle as little as possible.

One pint sifted flour, one-half teacup lard, plenty of salt, as little water as possible and that ice cold.

Pumpkin Pie.

For each pie use one egg, one-half teacup sugar, two table-spoons pumpkin, half pint rich milk or cream, a little salt. Season with nutmeg or cinnamon.—*Mrs. J. H. Sullivan.*

Pumpkin Pie.

Sift through a fine sieve for each pie one-half cup of pumpkin, one and one-half of boiling milk, two tablespoonfuls of sugar, a quarter teaspoon of cinnamon, also ginger and nutmeg. Beat sugar and eggs together, add pumpkin, spice and lastly boiling milk, stirring quickly. Bake in piepan with rich pastry—bottom crust only.—*Mrs. O. H. Benton.*

Squash Pie.

Sift through a fine sieve. For each pie one-half cup of squash, one and one-half cup of boiling milk, two spoonfuls of sugar, two eggs, teaspoon cinnamon, also ginger or nutmeg. Beat together, pour boiling milk on it, stirring quickly.—*Mrs. H. F. Dix.*

Jelly Pies.

One-half cup butter and one cup sugar stirred to a cream, then add the yolks of five eggs, one cup of jelly, and last add the whites of the eggs beaten to a stiff froth. Bake in one crust.—*Mrs. O. T. Jaquess.*

Lemon Pie.

For two pies juice of three lemons, one cup sugar, yolks of six eggs, one cup milk; stir sugar and lemon juice together, then add yolks of eggs; two tablespoonfuls of sifted flour, stir the flour in about one-quarter of a cup of milk to mix, add to the sugar and eggs, and last add the cup of milk; bake in one crust: while baking beat the whites of the eggs to a stiff froth, add a cup of sugar, put on the pies when done, sprinkle over them a little sugar and brown in a slow oven.—*Mrs. H. E. Hanson.*

Molasses Pies.

One cup sugar, one-half cup butter, one-half cup milk, one-half cup molasses, four eggs, leaving out the whites of two, one tablespoonful vanilla; beat butter and sugar to a cream, add the well-beaten eggs and other ingredients; place in double boiler and cook until thick; pour into baked crusts, and bake for fifteen minutes. This makes two large pies.—*Mrs. C. Meister.*

Mince Meat.

One beef heart, three pounds lean beef; boil till tender; let stand over night to get thoroughly cold; pick bones, gristle or stringy bits from meat and heart, chop very fine, mincing at the same time two pounds suet, shredded seed, and cut three pounds of raisins, three pounds of currants, slice thin a pound of citron, chop fine four quarts good cooking tart apples; put in a large pan together, add two tablespoonfuls of cinnamon, one of cloves, one of ginger, one of ground nutmeg, the juice and rind of two lemons, the rind of one orange, juice of three oranges, if you have any juice of sweet pickle is an addition, a pint of good cider; set pan on range and heat hot, pack in stone jar; if liked when baking add wine or brandy to taste.—*Mrs. O. H. Benton.*

Chocolate Pie.

Two cupfuls of sugar, one of water, two and one-half of sweet milk, one-quarter cake of baker's chocolate, three tablespoonfuls of corn starch, five eggs. Take one cup of milk, the water and chocolate, boil and cool: then stir in the other ingredients, saving the whites the meringue; flavor with vanilla to taste. Bake in pie pans covered with pastry. When done spread meringue on top and brown.

MERINGUE.—Beat eggs light, add three-quarters of a cup of sugar slowly.—*Mrs. F. C. Huse.*

Delicious Lemon Pie.

Rind and juice of one lemon, one cup sugar, three-fourths cup of water or boiled milk, tablespoonful of flour, four eggs. Beat the yolks and two whites of the eggs thoroughly, add sugar, then flour, then the milk or water (if the milk is not perfectly fresh use water), lastly add the juice and grated rind of a lemon. Pour into a large pie tin lined with pastry and bake in slow oven. Make a meringue of the whites of two eggs and drop over the top of the pie; return to the oven and bake a delicate brown.—*Mrs. S. N. Milburn.*

Fine Pastry for Pies.

In making fine pastry it is necessary to have everything as cold as possible. Into the cold chopping bowl weigh twelve ounces of flour, nine ounces of fresh butter. Chop together until the lumps

of butter are the size of hazlenuts. Make a hole in the center, add the yolk of an egg, a teaspoon of salt, scant spoonful of lemon juice and one gill of ice water. Mix all together with two fingers; do not knead. The dough must look very rough. If not perfectly cold place it where it will be chilled until ready for use.

Peach Pie.

To make one large enough for six persons sift one pint of flour in a deep bowl and chop in it one quarter pound of best lard until it is as fine as sand. Then wet with ice water and make into a stiff dough. Roll it out into a thin sheet upon a smooth board or marble slab, spread with one-eighth of a pound of good, sweet butter, fold and roll again, when spread with one-eighth of a pound of butter the second time, fold, lay on ice for fifteen minutes, and finally roll once more into a thin sheet. Butter the bottom and sides of a deep pudding dish of two-quart capacity and line sides only with the pastry. Fill the dish with peaches pared and halved, sprinkle well with sugar, cover top with the crust, bake in a moderate oven. Serve cold with cream.—*Mrs. O. H. Benton.*

Cream Pie.

Place one pint of milk on stove until hot, but not boiling, add one cup of sugar, one-half cup of flour and the yolks of two eggs well beaten. Stir rapidly until well cooked. Flavor with lemon or vanilla, then pour over your crust (which must be a rich puff paste). Prick crust before cooking to prevent puffing up. Beat whites of the two eggs to a stiff froth, add three tablespoonfuls of powdered sugar, pour over pie, place in oven until a light brown.
—*Mrs. H. F. Dix.*

Orange Ice.

One dozen oranges, one can apricots, three lemons, one quart water, one pint sugar. Cut across oranges and dig out centers; also lemons. Rub apricots through a sieve, boil sugar and strain all together through cheese cloth.—*Mrs. Mary Jordan.*

Puff Paste.

One pound of best flour (sifted), one of butter. Place the flour on marble slab, make well in center, squeeze half lemon and add yolk of egg beaten with a little ice water, stir with one hand and drop in ice water until paste is as hard as the butter. Roll paste in smooth squares an inch thick; smooth sides with rolling pin; spread butter over half the paste, lay the other half in cool place for fifteen minutes. Repeat the folding process six times, allowing fifteen minutes between each rolling, and the paste is ready for use. Handle as little as possible through whole process. Rich paste requires a quick oven.—*S. M. B.*

PUDDINGS.

Feather Pudding.

Whites of two eggs, one cup sweet milk, two cups flour, one cup sugar, one and one-half teaspoonfuls baking powder, butter size of walnut creamed with the sugar, add flour and milk and last the eggs and flavor, bake. Serve with wine sauce.—*Mrs. Elizabeth Sanders.*

Fig Pudding.

One-fourth pound of figs chopped fine, two cups of bread crumbs, one cup of brown sugar, one-fourth of a pound of suet chopped fine, two eggs, the grated rind and juice of one lemon, one tablespoonful of molasses, half teaspoonful of nutmeg, one tablespoonful of flour; mix well and steam in a bag three hours. Serve with a sauce made of creamed butter with sugar beaten in. Flavor with a few drops of lemon extract.—*Mrs. F. C. Huse.*

Genuine English Plum Pudding.

One pound suet, one pound raisins, one pound sultana raisins, one pound currants, three-quarter pound bread crumbs, one-half pound flour, one pound brown sugar, one-half pound mixed orange and lemon peel, one pound grated carrots, one teaspoonful salt, one nutmeg, one spoonful mixed spice, nine eggs; mix the dry ingredients together, make a hole in the center, add eggs, then milk enough to make proper consistency, boil in a cloth or basin five or six hours. (Fine.)—*Mrs. O. T. Jaquess.*

Rice Pudding.

Three eggs, three tablespoonfuls of sugar, one pint of milk, one-half cup of raisins seeded, one cup of boiled rice, and a little nutmeg; beat eggs and sugar till light, add rice, then the raisins, then nutmeg, lastly the milk, stirring well; bake one hour.

—*Martha Rushton.*

Custard Puffs.

One-half cup of butter, one cup of sweet milk, one of raisins, stoned, two cups of flour, two tablespoonfuls of sugar, three eggs, two teaspoons of baking powder; steam in buttered cups one-half hour and serve with liquid sauce.—*Mrs. H. F. Dix.*

Bread Pudding.

Three eggs, one cup of bread crumbs (which have been soaked in a little milk until moist), one pint of milk. Beat the yolks of the eggs light, add the bread crumbs, beat, then add milk. Bake

three-quarters of an hour. Draw from oven, spread over top any acid jelly or preserves, the whites of the eggs beaten to a stiff froth, to which have been added two tablespoonfuls of powdered sugar. Place over the jelly, return to oven and bake a light brown.

SAUCE — One tablespoonful of flour, one of butter, one of syrup and a coffeecup of boiling water. Put butter and flour in small saucepan, brown, stirring so as not to scorch, then add other ingredients, and, after cooking fifteen minutes, add teaspoon vanilla.

—*Martha Rushton.*

Orange Snow Pudding.

Soak half a package of gelatine in a gill of cold water for two hours, dissolve in half pint boiling water, add a cupful of sugar and set the basin within another of boiling water. When the sugar and gelatine are thoroughly dissolved add three gills of orange juice (about six oranges) and strain. When cool add the unbeaten whites of six eggs and stand in a pan of ice while you whip until thick and white. Turn into mold or individual molds to harden; set in refrigerator. Serve with a custard made from the yolks of the eggs or whipped cream.—*Mrs. O. H. Benton.*

Strawberry Short Cake.

One quart flour, one teaspoon salt, two teaspoons baking powder, three tablespoons butter, one egg, two tablespoons white sugar and about half pint of sweet milk. Sift flour, powder and salt together, rub in the butter cold with hands, add the egg slightly beaten, then the sugar and milk and mix into a smooth dough, just soft enough to be easily handled. Roll out in two pieces (quite thin) to size required. Lay one on top of the other and bake in a hot oven in a well greased pan about fifteen minutes and separate while warm—not hot. Use one for the bottom crust, cover with a layer of berries, then lay on the other piece and cover as before. Serve with powdered sugar and cream.

The above will make a large cake; half the quantities will make a fair size one.—*Mrs. O. H. Benton.*

Creme Renversee.

Boil one quart of milk and pour slowly over eight eggs, beat well with one-half pound of sugar, then strain it into a mold into which a little sugar and water has been allowed to boil until a little brown, then place the mold in a pan of boiling water, place in the oven moderately heated and let cook until thick enough to turn on a plate; as soon as the mold is removed from oven place in a pan of cold water; serve cold.

SAUCE.—Three-quarters tumbler of sugar, one tumbler of water, boiled a few minutes, into this turn three-quarters tumbler of sugar browned nicely and add one tablespoonful brandy.—*Mrs. R. B. Maury.*

Queen of Puddings.

One pint bread crumbs, one quart sweet milk; one teacup sugar, one tablespoon butter, one grated lemon, four eggs: beat the eggs (saving out two whites for the icing); stir in the sugar and butter, then add the milk, crumbs and lemon; when done spread acid jelly over the top and cover this with an icing made of three whites and three tablespoons of sugar flavored with lemon.

Make a sauce of one teacup of sugar and two-thirds teacup of water; let boil ten minutes and pour over the yolk of an egg, which has been whipped, stir rapidly while pouring, flavor.

—*Miss Annie McClung.*

Sponge Cake Pudding No. 2.

Three eggs (for custard), a pint and a half of sweet milk, three tablespoonfuls of sugar, one tablespoonful of flour; when custard is made pour over one dozen "lady fingers" or any kind of plain cake that has been soaked in wine; use the yolks of the eggs for custard, using the whites to put over the top; beat the whites stiff, add two tablespoonfuls of sugar, flavor with lemon and spread over it; serve cold.—*Mrs. Yates.*

Chocolate Pudding.

One generous pint of dry bread crumbs soaked in one quart of sweet milk for half an hour, beat one cup of sugar and three egg yolks together with one tablespoon of butter, melt two tablespoons of chocolate grated or scraped, add it to the bowl, mix all together and bake thirty-five minutes; then add a meringue made of the egg whites beaten light, with three tablespoons of sugar stirred in, also one spoonful of vanilla; brown slightly.—*Mrs. R. W. Mitchell.*

Fig Pudding.

Three cups of bread crumbs, one cup of sugar, one cup of beef suet (or butter), one cup of milk, two eggs, three-quarters pound of figs chopped fine, a little salt and spice to taste. Boil two hours, and serve with brandy sauce.—*F. Ellen Shanks.*

Shaker Plum Pudding.

One quart bread crumbs mixed with one pint stoned raisins, one pint currants and a little citron. Mix three eggs, some milk and a little salt well, then add the fruit and bread crumbs and let stand. Boil in mold or floured cloth about one and one-half hours and serve with hard sauce or any pudding sauce preferred.

—*Mrs. W. A. Gage.*

Woodford Pudding.

One cup butter, two cups sugar, four eggs, three cups flour, one cup blackberry jam, one cup raisins, one teaspoonful of allspice, cinnamon, nutmeg and ginger, one teaspoon baking powder in

flour, one-half teaspoon soda in jam, and last add one-half cup of buttermilk. Bake in a moderate oven. Eat with hard sauce.

—*Mrs. J. K. Waller, Morganfield, Ky.*

Economical Plum Pudding.

One teacup water, three teacups flour, one of raisins (whole), one teacup molasses, one heaping teaspoon soda, butter size of an egg. Stew three hours.

SAUCE.—One teacup sugar, butter size of an egg beaten well together, then add yolk of well beaten egg, then add white and beat all very hard. Season with mace or nutmeg.—*Mrs. J. H. Sullivan.*

Orange Pudding.

Grate the yellow part of the rind and squeeze the juice of two large oranges, stir to a cream one-half pound of butter and one-half pound of fine white sugar, add a wine glass of mixed wine and brandy. Beat very light six eggs and stir them gradually into the mixture. Put into a butter dish, around which lay a border of puff paste. Bake it half an hour. When cool grate sugar over it. For lemon pudding substitute lemons for oranges.

SAUCE.—Beat one-half pound of butter to a cream, stir in one-half pound of sugar, add the yolk of an egg, one gill of wine. Place it on a slow fire.—*Mrs. Luke W. Finlay.*

Suet Pudding.

One egg, one-half cup of suet chopped fine, one half cup of molasses, one-half cup of sweet milk, one cup of raisins, one and one-half cups of flour, one teaspoonful of cinnamon, one-quarter of a nutmeg, one even spoon of soda; steam two and one half hours.

SAUCE.—One and one-half cups of brown sugar, one cup of butter, two cups of boiling water, and two tablespoons of flour, flavor with wine or brandy.—*Mrs. S. C. Emery.*

Sauce for Cake.

One cup of sugar, two-thirds cup of butter, one egg; cream sugar and butter, then beat in yolk, and put on fire to heat thoroughly, stir in the well beaten white; if too thick, pour in a little boiling water; flavor when cool with wine.

Hartford Pudding.

Cup of molasses beaten up with one cup suet chopped fine, one cup currants, one cup of milk, one teaspoon cream tartar, one half teaspoon soda, and three cups flour; beat up and put in a bag and boil three or four hours on a very hot fire.

SAUCE.—One-half pound of sugar, juice of a lemon, one-quarter pound butter; put in a cool place until the pudding is done.—*Mrs. W. M. Rees.*

Fried Cream.

Ingredients—One pint of milk, little more than half a cupful sugar, butter size of a hickory nut, yolks of three eggs, two tablespoonfuls of corn starch, and one tablespoonful of flour (a generous half cup altogether), stick of cinnamon and one-half teaspoon of vanilla; put the cinnamon in the milk, and when it is just about to boil stir in sugar, and corn starch and flour, the two latter rubbed smooth with two or three tablespoonfuls of extra cold milk, stir over fire for fully two minutes, take from fire, stir in the beaten eggs, return a few minutes to set them; now again take from fire, remove the cinnamon, stir in butter and vanilla, and pour on buttered platter until one-third of an inch high; when cold and stiff cut into parallelograms about one inch wide and three long, roll carefully in sifted cracker crumbs, thin in egg, slightly sweetened and again in cracker crumbs, dip into boiling hot lard until a fine color, and place in hot oven for four or five minutes to better soften the pudding; serve immediately.—*Mrs. H. D. Hall.*

Woodford Pudding.

Three eggs, one cup sugar, one-half cup of butter, one-half cup of flour, one cup of jam or preserves, one teaspoon of soda dissolved in three teaspoons of sour milk, cinnamon and nutmeg to taste, mix well and bake slowly.

SAUCE.—One cup of brown sugar, beaten well with yolks of three eggs, and one large teaspoon of butter; steam half hour.

—*Mrs. Luke W. Finlay.*

“Charley’s Favorite.”

One cup butter, two cups pulverized or fine granulated sugar, three cups of flour, one-half cup corn starch, five eggs, one cup milk, two teaspoons of baking powder, flavor to taste.

This recipe is good for layer cakes as well as loaf cake. Served hot with sauce makes a delicious dessert.

SAUCE.—Beat one egg thoroughly, add one cup of sugar, two teaspoonfuls of flour, two heaping tablespoonfuls of butter and one cup of milk or water. Cook in a double boiler until very thick and creamy. Stir constantly after it begins to thicken. Remove from the stove, grate a little nutmeg into the sauce and add wine or brandy to suit taste.—*Mrs. C. N. Churchill.*

Boiled Cabinet Pudding.

Put a pint of new milk into a saucepan with the rind of a lemon and two tablespoonfuls of sugar. When it reaches boiling point remove the rind, add three well beaten eggs. Butter a mold and line it with citron and raisins fancifully arranged. Next lay in slices of cake (sponge cake or lady fingers) and fill it with alternate layers of cake and raisins. Pour over the custard, cover and steam in the oven, setting the mold in a deep pan of boiling water. Time, one hour.

Caramel Cup Custards.

Melt four tablespoonfuls of sugar until a light brown, pour it into six custard cups and shake them quickly, so that the caramel will line them. Beat three eggs without separating, add to them three tablespoonfuls of sugar and one cup of cream. Beat well, add a teaspoonful of vanilla and pour the mixture in the cups on top of the caramel. Stand them in a baking pan of hot water about fifteen minutes, or until they are set. Turn out while hot on individual dishes and set aside to cool. Very fine.—*From Ladies' Home Journal.*

Iced Cabinet Pudding.

Rub two ounces stale lady fingers and two of macaroons through a coarse sieve, beat six eggs until light, with four ounces of pulverized sugar, stir this into a quart of milk brought to the boil in a double boiler, and continue to stir until it coats a knife blade, take from the fire and add one-fourth box of gelatine, which has been soaked in a little cold water for an hour, and strain; set aside to cool. Line the bottom and sides of a melon mold with preserved or candied cherries, slices of quince preserves, pineapple or any kind of preserved fruit liked, and put in lay of broken sponge cake, sprinkle with pounded macaroons and lady fingers, add layer of fruit and so on till mold is full; it will require half pound of sponge cake for this recipe; flavor the custard and pour it over, dip a strip of muslin two inches wide in melted butter and bind it over the joint, pack in ice and salt and freeze for three hours. When ready to serve dip mold quickly in hot water and turn out; serve with whipped cream.

Soyer's New Christmas Pudding.

Four ounces stoned raisins, four ounces sultanas, one-half pound of well-cleaned currants, one-half pound beef suet chopped fine, two ounces powdered white sugar, two ounces flour, one-half pound bread crumbs, twelve bitter almonds blanched and chopped small, one-half nutmeg grated, two ounces candied citron, the peel of one-half lemon chopped fine. When all is prepared separately put in a basin, break over four eggs, add one-half gill of brandy; mix these all well the evening before wanted, cover over till morning; then add half gill of milk and well stir the pudding; slightly butter a cloth, sprinkle a little flour over, set it in a basin, pour in the mixture, tie your cloth in the usual way, not too tight; put in half gallon of boiling water, adding a little more now and then to it to one-half gallon; simmer two and a half hours, turn out of cloth, serve on a hot dish. When at the dining room door pour round a gill of either brandy or rum, set on fire with a piece of paper; place on table, let burn one-half minute, cut pudding cross-ways, serve hot, with the following sauce.

SAUCE.—One-half pint melted butter, rather thick, two tea-

spoonfuls sugar, small glass cognac, juice of one-half lemon, stir quick.—*Mrs. Luke W. Finlay.*

Fig Pudding.

Half pound of figs, one-fourth of a pound of grated bread, two and one-half ounces of sugar, three ounces of butter, two eggs, one teacup of milk. Chop the figs fine and mix with butter, and by degrees add the other ingredients. Butter and sprinkle a cloth with bread crumbs; pour in pudding and steam three hours. Serve with lemon sauce —*Mrs. M. E. Wormley.*

Plum Pudding.

One pound seeded raisins steeped in a half gill of good brandy; heap upon the raisins two ounces of citron and an ounce each of candied orange and lemon peel, the grated rind and juice of one lemon and one orange, four ounces of blanched almonds (cut fine), one pound currants, one pound suet cut fine and rubbed with four tablespoons of flour, one pound of brown sugar, one pound of bread crumbs, one nutmeg, a dash of cayenne pepper and a little salt, a gill of sherry wine. Mix well and keep in a cool place for a day or so. When ready to boil add eight eggs and a cup of sweet cream. Boil ten hours. When ready for use boil two hours more and serve with any kind of sauce desired. Whipped cream is excellent.—*Mrs. Mary Jordan.*

Frozen Pudding.

One quart milk, four tablespoonfuls gelatine, four eggs, two cups sugar. Soak gelatine two hours in water enough to cover it, boil the milk, beat eggs and sugar together, pour the boiling milk over it, add the gelatine, set it on stove until it thickens, but do not let boil. When cold add one quart cream, one-half pound conserves, cherries and sherry wine to taste, then freeze. This makes three quarts. Use preserved cherries and a little pineapple cut fine. The preserved cherries are as good as conserved.

—*Miss Helen Boyd, Washington, D. C.*

Apple Snow.

Peel and grate one large sour apple, sprinkling over it three-quarters of a cup of powdered sugar as you grate it to keep it from turning dark. Break into this the whites of two eggs and beat it constantly for one-half hour. Take care to have it in a large bowl, as it beats up very stiff and light. Heap this in a glass dish and pour a fine, smooth custard around it and serve. A very dainty dessert.

SAUCE.—Yolks of two eggs, one-half pint milk, one tablespoonful sugar, one teaspoonful vanilla. Put milk on to boil in a farina boiler, beat yolks and sugar together until light, then add them to the boiled milk, stirring over fire for two minutes. Take

off, add vanilla and put aside to cool.—*Miss Helen Boyd, Washington, D. C.*

Snow Pudding.

One-half box gelatine, two cups of sugar, four eggs, juice of three lemons, one quart milk, teaspoonful of vanilla, one pint boiling water. Cover the gelatine with cold water and let soak several hours, then pour over it the boiling water, add sugar and stir until dissolved, then add the lemon juice and strain the whole into a tin basin, place this in a pan of ice water and let stand until cold. When cold beat with an egg-beater until white as snow. Beat the whites of the eggs to a stiff froth and stir them into the pudding. Dip a fancy mold into cold water, turn the pudding into it and stand in a cold place for four hours.

SAUCE.—Put the milk on to boil, beat the yolks of the eggs and a half cup of sugar together until light and stir them into the boiling milk; stir and cook two minutes. Take from fire and add vanilla and turn out to cool. Serve the pudding with the sauce poured around it.—*Miss Helen Boyd, Washington, D. C.*

Dried Fig Pudding.

One pound figs cut very fine, one-half pound bread crumbs grated, one-half pound sugar, one-half pound suet cut very fine, three eggs well beaten, one teacup sweet milk, one teaspoonful yeast powder, one teaspoonful grated nutmeg, one wine glass brandy; mix all thoroughly together, and boil in pudding mold four hours. At times I put it in a cake pan with tube in center, cover with several thick folds of cloth, place in steamer, over a kettle of water, and let steam for four hours; I always arrange the mold same way, never place it directly in the water.

WINE SAUCE TO EAT WITH THIS PUDDING.—Stir together one teacup of butter, two of sugar, and an even tablespoonful of flour; put these in a stew pan and stir to it a half tumbler of boiling water; let simmer for a little while, pour in a half tumbler of sherry wine (brandy may be used), and a half grated nutmeg.—*Mrs. H. T. Lemmon.*

CUSTARDS.

Molasses Custard.

Eight eggs, one cup of sugar, two cups of molasses, one-half cup of butter, cream butter and sugar together, add the yolks of eggs, then the molasses, and lastly the whites of eggs. This will make two custards.—*Mrs. George B. Peters.*

Molasses Custard.

For three pies, one pint molasses, six eggs, one cup sugar, a heaping tablespoon of butter; put the molasses in, let it boil five minutes, beat eggs and sugar together, drop the butter in the hot molasses and pour in the eggs and sugar, stirring constantly; have single crusts ready, pour in mixture, bake until firm.—*Mrs. B. C. Worden.*

Lemon Custard.

For one pie, take four eggs, one cup sugar, one lemon, piece of butter size of a walnut; separate the eggs and beat yolks, sugar and butter together till the sugar is well dissolved, put it in a single crust, bake till firm, beat the whites of the eggs to a stiff froth, with four tablespoonfuls of sugar, put in a slow oven till it is a light brown.—*Mrs. B. C. Worden.*

DESSERTS.

CHARLOTTE RUSSE, CREAMS, ETC.

Charlotte Russe.

Line mold with sponge cake or lady fingers, put a heaping tablespoonful of gelatine in enough cold water to dissolve, whip a pint of cream to a stiff froth, sweeten with powdered sugar to taste ; after gelatine is dissolved pour hot water to it, making about a teacupful in all ; when just milk warm stir into whipped cream, flavor, pour into mold, set away in a cool place.—*S. S. S.*

Charlotte Russe.

One quart cream, whites of six eggs, one-half box Nelson's gelatine ; cover gelatine with sweet milk and dissolve on range ; when lukewarm pour into the whipped cream, whipping all the time ; add sugar and sherry wine to taste, then the beaten whites of eggs.—*Mrs. George B. Peters.*

Charlotte Russe.

Two tablespoons of gelatine soaked for ten minutes in six tablespoons of sweet milk and then stirred over the fire until dissolved thoroughly ; immediately strain and set aside to cool until just warm to the finger ; have ready one pint of cream, well whipped, the whites of three eggs beaten with twelve spoons of pulverized sugar as for meringue and then with the cream to which add slowly the gelatine and milk, beating all the time ; whip thoroughly and pour into a mold lined with lady fingers, and set aside to congeal.—*Mrs. Maury Galbreath.*

Charlotte Russe.

Take two tablespoonfuls of Cooper's gelatine and soften in a small teacup of cold water ; when well soaked add a little boiling water to dissolve it, and four heaping tablespoonfuls of granulated sugar ; when cool strain slowly into a pint of rich cream that has been chilled in ice and whipped to a stiff froth, beating slowly all the time while the gelatine is being put in ; flavor with vanilla ; a teacup of almonds blanched and chopped fine may be added.

—*Mrs. F. C. Huse.*

Charlotte Russe.

One-fourth of a package of gelatine soaked in one cup of cold milk one hour. Set the vessel containing that in a pan of hot water and in a few moments it will be dissolved, then set by to cool.

Sweeten one quart of cream to taste (about one-half cup of pulverized sugar) and flavor with a wine glass of sherry. Whip the cream. Beat four egg whites very dry, then add one small cup of sugar. As soon as the gelatine begins to thicken or rope stir in the egg whites. When this is well mixed add the whipped cream and set on ice. Line the bowl with lady fingers.—*Mrs. J. M. Bowen.*

Quick Charlotte Russe.

One quart of cream, six egg whites, six tablespoonfuls of granulated sugar, one dozen and a half lady fingers, one teaspoonful of vanilla. Whip the cream. Beat the eggs to a stiff froth, add sugar gradually. Mix this with the whipped cream, stirring very lightly. Flavor with the vanilla and pour into a mold lined with lady fingers.

—*Mrs. Wharton S. Jones.*

Charlotte Russe.

One quart of cream, whites of four eggs and yolks of three, one-half pound of white sugar, one-half ounce of gelatine. Whip cream to a stiff froth and the beaten whites. Beat sugar and yolks together until light. Mix all together, and lastly add the gelatine dissolved in one-half pint of warm water or milk.—*Mrs. Mary Jordan.*

Wine Jelly.

To one package of Cox's gelatine dissolved in a pint of cold water add three pints of boiling water and one pound of white sugar, the juice of three lemons and the rind of one, one pint of wine. Strain through a flannel bag.—*Mrs. Luke W. Finlay.*

Russian Cream.

Cover one package of Cox's gelatine with cold water. When dissolved add one cup new milk, one cup sugar; heat to boiling point, stirring frequently, then set away to cool. Whip one quart of cream until light; beat well the whites of six eggs; add both to the mixture. Place jelly in molds when congealed. Serve in slices with cream.—*Mrs. J. H. Allen.*

Tapioca Cream.

Soak three tablespoonfuls of tapioca over night in just enough water to cover it. In the morning boil one quart of milk with the soaked tapioca by placing it in a tin or granite vessel; set in water to boil; one cup of sugar and a little salt. Beat the yolks of three eggs thoroughly. When the mixture has boiled ten minutes stir in the yolks. Remove from the fire; stir rapidly for five minutes. Flavor with vanilla. Line your dish with lady fingers and then pour in your tapioca cream, with the beaten whites of the eggs over the top of the cream. Sift sugar over the top.

N. B.—Instead of the beaten whites of eggs use whipped cream when it is convenient.—*Mrs. S. J. Shepherd.*

Instead of Ice Cream.

A choice new dinner dessert to be used as a substitute for ice cream is made in this way. Whip a pint of cream to a froth, and color with vegetable coloring either very pale green or rose color; soak one-fourth of a box of gelatine in a quarter of a cup of cold water until soft, then set in hot water until it dissolves; stir three ounces of powdered sugar into the whipped cream, so lightly that you do not break the froth, then strain the gelatine and mix thoroughly, but very lightly; when the mixture begins to thicken season gradually with four tablespoonfuls of sherry wine, and one-half teaspoonful of vanilla; add one-half cupful of blanched almonds chopped fine; pour into small cups or punch glasses ready for serving, set in refrigerator and serve cold. If a more elegant dish is desired garnish the top of each cup with candied fruits or flowers, violets, rose leaves (candied) in very small quantities.

Peach Souffle.

"A pretty dish to set before a king." Requires no skill beyond that of any woman of average brain and such an ice cream freezer as is seen in every kitchen. Pare and cut into bits, fine soft peaches, place them in a porcelain kettle on the back of range till the juice runs freely. Strain through either a hair sieve or fine cloth, and to one quart of juice add one quart of water. Rub to a cream twelve eggs and two pounds of sugar, then add fruit juice and water, and pour all together into a stew pan or kettle. Boil the mixture till it becomes as thick as custard, stirring carefully all the while; then strain again and beat briskly till cold, freeze after the manner of an ordinary ice and serve with cream sweetened and flavored with the fruit.—*Mrs. O. H. Benton.*

ICE CREAM AND ICES.

Mouse.

One-half pound candied cherries, one-third cup of Cooper's gelatine, one-third cup of cold water, one-third cup of hot water, one cup of sugar, six tablespoons sherry wine, one quart of cream. Whip cream to a stiff froth, add gelatine dissolved in the water, sift in the sugar, then the wine. Pack in freezer and let stand six hours.—*Mrs. George B. Peters.*

Milk Sherbet.

One-half gallon milk, eight lemons. Take juice of four lemons and cut four up (peeling and all); take out seeds. Sprinkle one and one-half pints of sugar over lemons and let stand a few hours. Put in freezer and let it get thoroughly chilled before putting in milk to prevent curdling. Freeze all together.—*Mrs. J. E. Beasley.*

Apricot Sherbet.

One can California apricots rubbed through a sieve, one quart of water, one pint of sugar and juice of one lemon. Mix well together and put into the freezer. When about half frozen add the whites of two eggs well beaten.—*Mrs. O. T. Jaquess.*

Sherry Cobbler.

One quart of sherry wine, one quart of water, six lemons—some of the peel cut very thin in fine rings; sweeten to taste and freeze.—*Mrs. L. H. Brown.*

Superb Ice Cream.

One quart milk, one pint cream, whites of five eggs and yolk of one, four tablespoonfuls of sugar, three tablespoonfuls of sifted flour in a half cup of cold milk, two teaspoonfuls lemon extract, one teaspoonful vanilla extract. Beat the whites of eggs very light, then add the sugar and yolk of egg. Stir this into the boiling milk, then add the one-half cup of milk, into which has been put the flour. When this is thick remove from the fire, allow to cool, then add the extract and cream. Sweeten the cream to taste before putting it in the custard.—*Mrs. George B. Peters.*

Dr. P.'s Punch.

Make a plain sherbet of one quart of water, four lemons and a pound of sugar, freeze and serve in small glasses with one tablespoonful of blackberry wine in each glass; serve with meat course.
—*Mrs. Wharton S. Jones.*

Lotus Cream.

Juice of six lemons, juice of nine oranges, one can of grated pineapple, two pounds of sugar, whites of four eggs, one and one-half pints of water; put water and sugar on to boil until it thickens, pour this over the whites well beaten, put all fruit juices into the freezer and pour the icing on top; do not mix until ready to freeze.
—*Mrs. Winston F. Garth, Huntsville.*

Apricot Sherbet.

One can California apricots rubbed through a sieve, one quart water, one pint sugar, juice of one lemon; mix well and freeze; when about half frozen add the whites of two eggs well beaten.
—*Mrs. O. T. Jaquess.*

Champagne Punch.

Make one gallon of orange sherbet, freeze hard; when ready for use pour in bowl, add one tumbler of whisky, one tumbler of sherry, one-half tumbler of rum, lastly two quart bottles of champagne.—*Mrs. W. A. Gage.*

Milk Sherbet.

One gallon new milk, six lemons, one generous pound of sugar, rub lemons and squeeze juice into sugar, slice and add rinds of three lemons, put in freezer and pack with ice and salt; when ready to turn pour in your milk and freeze immediately. If convenient one pint of cream adds greatly to it.—*Mrs. J. T. Pettit.*

Peach Sherbet.

One quart of mashed peaches, one quart of water, one pint of sugar; boil water and sugar together and cool, add to peaches, freeze a while, then stir in the beaten white of one egg; if not acid enough add a little lemon juice.—*Mrs. S. F. R.*

Milk Sherbet.

Three pints sweet milk, one pound sugar, five lemons; squeeze lemons over the sugar, saving one-half lemon, which must be sliced as thin as possible and put with sugar also, let this stand on ice until thoroughly cold; be sure that the milk is perfectly fresh, and let it get ice cold before mixing with the sugar and lemons, then stir together and freeze; if you wish to flavor with pineapple use only two or three lemons and a small can of grated pineapple.

—*Miss Annie McClung.*

Fruit Ice.

One quart water, three cups sugar, one three-pound can of fruit (apricot is nice); when this begins to freeze whip two eggs (whites and yolks), and stir in; if fruit is not acid, add one grated lemon.—*Miss Annie McClung.*

Sherry Cream.

One quart rich cream, one and one-half cups of sugar, one-half pint good sherry wine; whip cream, add sugar and wine and freeze.—*Mrs. W. P. Brown.*

Brule.

One quart morning's milk, six eggs, six tablespoons of sugar; make a custard of this. First put milk on and let it come to a boil, beat eggs and sugar together, then pour milk in after it has come to boil, strain and put on back of the stove, put skillet on and get it hot, two cups of dark brown sugar, one-half cup water, scorch a good brown, then pour custard in and stir over the fire until all is dissolved, set away to cool; before putting in freezer add a quart or less of cream whipped.—*Miss Craft.*

French Lemon Sherbet.

Make one and one-half gallons of rather acid lemonade, using twelve lemons, grate the peel of three or four, add to the lemonade

and let stand twenty minutes ; pour a pint of cold water over a box of gelatine, when soft pour over it one pint of boiling water ; put this in the lemonade, beat whites of eight eggs with three pounds of sugar until thick as icing ; have the lemonade thoroughly chilled in freezer, then add eggs and lastly one pint of whipped cream ; freeze slowly. Delicious.—*Mrs. Fred Anderson.*

PRESERVES AND JELLIES.

Peach Preserves—Virginia Style.

Weigh the fruit, after it is pared and the stones are removed, and use for this work the perfect halves only. Allow one pound of sugar to every pound of fruit and place them alternately until the supply of both is exhausted. Crack one-fourth of the stones, remove the kernels and break them into bits, then put to boil in a small stewpan with just enough water to cover them. Cover the vessel tightly and set aside to steep. Place the preserving kettle on the back of the range until the sugar is melted and fruit warmed through, then strain and add the water in which the kernels have steeped. Boil slowly, but steadily, until the peaches are tender and clear. Take them out with a perforated skimmer and lay upon flat dish, crowding as little as possible. Let the syrup boil until it is almost a jelly. That is, until it is thick and clear, taking care to remove all the skum as it rises to the top. Heat your jars, fill two-thirds full of peaches, pour in the hot syrup and screw the lid on lightly or loosely. When cold use what syrup remains to fill each jar full; cover tightly then and rest content that whenever you desire a really perfect *bon mouche* it will be ready at your hand.

—Mrs. O. H. Benton.

Peach Jelly.

To make a peach jelly that you can trust and that will delight the little folks' hearts, pare, stone and slice ripe, sweet and juicy peaches and add to them one-third of their kernels, which have been removed from the pits and blanched. Set the kettle containing the fruit in a vessel of hot water and place on the fire, stir occasionally and when the fruit is well broken strain through a sieve or bag of cheese cloth. To every pint of peach juice add the juice of a lemon, and, after carefully measuring the liquid for a second time, put in a preserving kettle and set to boil. Allow one pound of white sugar to every pint of the liquid. When the juice has come to a boil add sugar, boil twenty minutes, pour into jelly glasses and when cold and firm seal and store in a dark place.

—Mrs. O. H. Benton.

Canned Peaches.

For canned peaches that will be better, as well as far more economical than any you can purchase ready for use, select large ripe, but not soft fruit. Pare, halve, and for every quart two heaping tablespoonfuls of sugar and a pint of water. I generally can three cans at a time. After syrup is boiling drop in peaches, cover

and cook until tender ; pierce with a straw. While fruit is cooking place a pan on range and put jars in it in cold water, let boil, thus heating jars gradually. When fruit is tender fill jars three-fourths full of peaches, then fill with hot syrup. Screw tight and stand jars on end where tops are screwed. If perfectly air-tight will not leak and fruit will not rise to the top when jars are set down.

—*Mrs. O. H. Benton.*

Pear Ginger.

Seven pounds pears peeled and sliced thin, put in cold water to prevent them turning dark, seven pounds sugar, bruise three ounces of race ginger and let soak several hours in two cups of cold water ; dissolve the sugar in this, set on fire and let it boil a few minutes, add the pears and boil until clear ; about half an hour before the preserve is done slice in three lemons.—*Mrs. O. T. Jaquess.*

To Preserve Pineapples.

Take off the rough cones and cut from the pineapples a part of the stem, leaving it one or two inches long ; put in a pot (not iron) of water to boil for five hours or more until tender enough to pierce with a straw, then take off peel carefully, cut in thick slices, cut out the core, weigh and place in a bowl ; to each pound of fruit put one and one-half pounds of sugar, putting a layer of fruit and one of sugar : set aside till next morning. Remove carefully syrup and sugar, put in a kettle and let it come to a boil, skim and put the fruit in ; after fruit and syrup both come to a boil, let boil ten minutes ; put fruit in glass jars, let syrup boil until thick, pour over fruit, and when cold seal it.—*Mrs. R. B. Maury.*

Brandied Peaches.

Ten pounds peeled peaches, five pounds sugar, and spice to taste ; use sparingly of cloves, allspice and mace brandy sufficient to cover the fruit ; place the peeled fruit in a large stone jar, sweeten part of brandy with full amount of sugar in order that it may be well mixed before using. Pour this over peaches and continue until well covered with brandy ; add spices and tie heavy cloth over mouth of jar ; set this vessel in another of hot water and place where it will boil until fruit is tender ; be careful not to cook too much, cover closely and set away.—*Mrs. L. H. Brown.*

Brandied Peaches.

To brandy peaches after as nearly perfect a method as human skill has yet devised, select fruit of light color, white heath, proceed as follows : Plunge the fruit into scalding water, then rub off the skin if very ripe, if not, peel with a soft cloth, and to every pound allow one of sugar and a gill of the best white brandy ; make a syrup of the sugar and enough water to dissolve it ; when it is boiling add the peaches and boil five minutes ; remove the fruit

from the syrup with a perforated skimmer, and pack in heated jars, boil the syrup for fifteen minutes or longer till it thickens, add the brandy and remove from the fire at once, pour the syrup over fruit and seal.—*Mrs. O. H. Benton.*

Blackberry Jam.

Take the weight of berries and sugar, pick the berries carefully and lay them in alternate layers with sugar, set in a cool place over night. In the morning put in preserving kettle and boil until the juice begins to jelly. Raspberry jam may be made the same way.—*A Friend.*

Watermelon Preserves.

Take the rind of a melon, peel all the green off, cut in fancy shapes, lay in salt water twenty-four hours. Take out and put in fresh water four hours with a tablespoonful of powdered alum sprinkled over it. Then put on the fire in preserving kettle, cook until they can be pierced with a straw, then weigh, put three-quarters of a pound of sugar to one of the rind. Put cold water in preserving kettle with pieces of ginger in it. Make the syrup with ginger water, allowing the ginger to remain. Keep the melon warm while making the syrup. Put in the melon and cook until the syrup is thick enough.—*Mrs. F. C. Huse,*

Fig Preserves.

After peeling the figs put them in weak lime water all night. Next morning scald them in ginger until redness disappears. One pound of sugar to one pound of fruit; a cup of water to each pound of sugar. Put them in the hot syrup and boil a few minutes; repeat this process two mornings; two lemons to five pounds of fruit. The syrup is generally done when you have finished the fruit.

—*Mrs. Mary Jordan.*

Watermelon Rind.

Allow to each pound of rind one and one half pounds of sugar. After letting the rind remain in strong salt water for three days, soak in fresh water one day, changing frequently, until all the salt is extracted. Then boil about half an hour in fresh water with a few pieces of ginger and a teaspoonful of powdered alum. Wipe them dry with a towel and place in cold water until syrup is made. Dry them again and pour the syrup on boiling hot, repeating this process for nine mornings, and if you do not think them done enough boil for a little while.—*Mrs. Mary Jordan.*

Strawberry Preserves—Improved Method.

Select nice whole berries (they must not be too ripe), weigh them, and for every one and one-fourth pounds take one pound of granulated sugar. Place the sugar in a porcelain or granite iron kettle and add sufficient water to thoroughly moisten sugar. Boil

until it threads, then add the berries slowly and carefully to avoid breaking or bruising. Boil slowly for twenty minutes. If the syrup seems thin, remove the berries with a wire skimmer and boil the syrup until as thick as desired, then add a pinch of soda to bring up impurities. Put the berries back into the syrup, take the vessel from the stove, cover carefully and put in a cool, dark place, temperature about 50 degrees; allow them to stand over night. Rinse your jars with hot water, place your berries in the jars very carefully; first berries, then syrup, and so on until the jars are full to the first screw, then overflow with syrup and seal air-tight. If carefully made and in small quantities the berries will retain their beautiful color and delicious flavor. They should be put in small jars.—*Mrs. C. N. Churchill.*

PICKLES.

Virginia Mixed Pickles.

One-half pint green tomatoes, slice them and chop, twenty-five cucumbers chopped, fifteen large onions chopped fine, two large or three small heads of cabbage, cut as for slaw; mix all together. Put a layer of pickle in a stone jar, then sprinkle with salt, so on until all is used up, let it stand twenty-four hours, drain thoroughly from the water, and put in weak vinegar for half a day; then take as much strong vinegar as will cover your mixed ingredients, put it on the fire, add one pint of scraped horseradish, two ounces of turmeric, one-half ounce of powdered cinnamon, one-half pound of white mustard seed, one-quarter pound of brown pepper, one pound of sugar, one ounce of celery seed; mix all together, put in your pickle, let it come to a good boil, take off, put in jars and cover well.—*Mrs. James E. Beasley.*

Yellow Cabbage Pickle.

Two gallons of vinegar, one pint white mustard seed, four ounces ginger, three ounces black pepper, three ounces allspice, one ounce mace, three ounces celery seed, one ounce cloves, two ounces turmeric (all to be powdered), large handful horse-radish, six or eight large onions, four large lemons sliced, two pounds sugar, raisins (any quantity); use twelve small, very firm and white cabbages, quarter them and place for twelve hours in brine that will float an egg; brine should be boiling when first put over cabbage; at the end of time dry each piece in a cloth and press as much water out as you can without injuring. Place in stone jar, and pour spices and vinegar on; the older the pickle the finer, as it requires a long time to become tender.—*Mrs. L. H. Brown.*

Mustard Pickles.

One quart of small cucumbers, one quart of large sliced cucumbers, one quart of green tomatoes, one quart of small onions, one cauliflower, four green peppers; make a brine of four quarts of water, one pint of salt, soak twenty-four hours, heat to scalding, drain through colander, one cup of flour, six tablespoons of mustard, one of turmeric, with enough cold vinegar to paste; add one cup of sugar and enough vinegar to make two quarts; boil this until smooth, add vegetables, and boil till well heated through.

—*Mrs. Emery.*

Yellow Pickles.

Four hard heads of cabbage cut fine, twelve white onions sliced

fine, sprinkle both with two small cupfuls of salt, let stand twelve hours; add twelve red peppers chopped fine, pour weak vinegar over all (half water and half vinegar), and stand twenty-four hours; then squeeze out and put in your jar, add two pounds brown sugar, one-half pound white mustard seed, one ounce celery seed, one-quarter pound ground mustard, one cup horseradish, one dessert-spoonful turmeric; mix all well together, and mix with cabbage, etc.; then put one-half ounce turmeric in a thin bag on the top of the chow-chow; lastly pour strong cider vinegar (cold) on the chow-chow and stir for a few days.—*Miss Helen Boyd, Washington, D. C.*

Mustard and Curry Pickles.

One gallon vinegar, eight tablespoonfuls table salt, three tablespoonfuls black pepper; boil this in the vinegar; mix with a little cold vinegar, two tablespoonfuls curry powder, six of corn starch, and eight of yellow mustard; stir this in the boiling vinegar and boil fifteen minutes; have very small cucumbers, wash and put into your jar, pour the boiling vinegar over them. This is sufficient for 200 pickles.—*Miss Helen Boyd, Washington, D. C.*

Cabbage Pickle.

Pour boiling salt water over the cabbage, let them remain in it twenty-four hours, then drain all the water from them. Put them in the sun to whiten and dry half a day, then scald them in vinegar. Put two or three teaspoonfuls of turmeric in while they are boiling. As soon as they are a pretty bright color take them off, put in a jar, pour the vinegar (which must be very strong) over them, adding horse radish, garlic, allspice, white ginger, mace, white mustard and celery seed, also pepper (red is the best).—*Mrs. Luke W. Finlay.*

French Pickle.

Two large heads of cabbage, one peck of green tomatoes, one dozen onions, one dozen green (sweet) peppers. Chop each separately very fine. Mix together, then put in large stone jar, with alternate sprinkles of salt. Let stand over night. Next day press all water out until dry, then add two dozen dill pickles (chopped fine), also six cloves of garlic. Cover with cold vinegar for twenty-four hours. Take fresh vinegar (about two quarts), put in porcelain kettle with one and one-half pounds brown sugar, add one-half ounce whole cloves, same of ground cinnamon, mace and allspice—this last tie up in a bag, as it would otherwise make the pickle dark—one ounce white mustard seed, two ounces race ginger, one ounce turmeric (tied in thin bag), two tablespoons of celery seed, same of curry powder and ground black pepper, one cup ground mustard, one cup olive oil and one cup grated horseradish. Boil these ingredients in the vinegar and pour very hot over pickle. Cover closely to keep steam in. Next day put all in kettle and let boil ten minutes. Seal up in small jars.—*Mrs. Fred Anderson.*

Spanish Pickle.

Three heads of hard cabbage shaved fine, one-half peck of white onions and one-half dozen green bell peppers chopped rather fine. Mix well with these one-half pint of salt and hang up in a cotton bag to drip over night, then squeeze very dry and put on the fire, covered with plain vinegar, to scald an hour or longer (never let it boil—only very hot). When it cools from this, squeeze well and put into the spiced vinegar, which is one gallon of best vinegar, one-half cup of celery seed, one-half cup of mustard, four pounds of brown sugar, one cup of mustard seed, one-half cup of horseradish, one cup of olive oil, two tablespoons of turmeric, two tablespoons of race ginger (beaten coarse), two tablespoons of black pepper, one tablespoon of cloves. All to be beaten coarse. Mix all with the pickle and it will be ready for use in a few days.

—*Mrs. R. W. Mitchell.*

Sliced Cucumber Pickle.

Twelve cucumbers, one quart of white wine vinegar, half a cup of white mustard seed, half a cup of black mustard seed, one tablespoonful of celery seed, six small sliced onions, half a cup of oil, a small half teaspoonful of powdered alum: slice the cucumbers thin after peeling, mix the onions with them, cover with salt and let stand over night. In the morning drain well and mix with the other ingredients; be careful to stir as little as possible for fear of breaking the slices.—*Mrs. F. C. Huse.*

Olived Cucumbers.

Pare and slice cucumbers and onions, salt as for use, allow them to remain in salt over night, drain off the brine well and put in jars, alternate layers of onions and cucumbers, using white mustard and celery seed as seasoning; fill the jars with vinegar, and to each add a tablespoonful of olive oil and one small pod of red pepper.

Hyden Sauce.

One gallon chopped cabbage, one-half gallon green tomatoes, one quart onions, one half pint green peppers, one-half pint horseradish, one pint of celery, one pound sugar, one-third of a gallon of cider vinegar, four tablespoons mustard, two tablespoons ginger, one of cloves, one of cinnamon, one of celery seed, two of salt, two of turmeric; boil fifteen minutes.—*Mrs. Wilkinson.*

Onion Pickle.

Peel one gallon of small onions and put in strong brine, let stay eight days, stirring them every morning, then wash them thoroughly through two or three waters, stick a clove in the root end of each onion, pack in a jar, spice to taste, put the spice, a

half gallon of vinegar, one pound sugar, pour boiling hot over the onions. It is better to let stand in water over night, after being in brine eight days.—*Mrs. Richard Rivers.*

Piccalilli.

Take one and a half peck of green tomatoes, seven large peppers, four onions. Chop into pieces about the size of your finger, cover with a half cup of salt and let stand twenty-four hours, then pour off the water. To each half gallon of the mixture add one teaspoon each of mustard and pepper, one cup brown sugar, ground cloves and cinnamon to taste. Cover with cider vinegar and boil until tender. Put in glass jars.

Pepper Mangoes.

The peppers should be in brine six weeks. When you are ready to stuff them soak in fresh water a day and night, changing the water once. For the stuffing chop very fine five pounds of hard white cabbage (such as you would use for slaw), chop fine also one pound of onions, add to the cabbage and mix into it the following spices (finely beaten): One ounce of allspice, one-half ounce of cloves, one-half ounce of mace, one tablespoonful of ginger, one teaspoon of cinnamon, two tablespoonfuls of celery seed, two tablespoonfuls mustard, one ounce white mustard seed, one tablespoonful turmeric, two tablespoonfuls black pepper, one teaspoonful cayenne pepper, one teacupful salad oil and salt to your taste. Mix all thoroughly. Cut a slit in the side of each pepper, carefully take out all of the seed—not disturbing the stem. Stuff each one quite full and wrap it around with a soft string (knitting cotton) and tie so the stuffing may not escape. Pack them in a jar and cover with boiling vinegar. Tie up the jar carefully, so as to exclude the air. In a few months mangoes will be nice, in a year delightful, in two years perfection. This quantity will stuff two dozen bell peppers. Add to the stuffing, if you have it, a teacupful of grated horseradish.—*Mrs. Cameron, North Carolina.*

SWEET PICKLES.

Sweet Peach Pickle.

To eight pounds of fruit add five pounds of sugar, one and one-half quarts of vinegar, two tablespoonfuls of allspice, two of cloves and one of mace; boil the vinegar and spices together three mornings in succession and pour over the fruit, the fourth morning put fruit and syrup on the fire together and then simmer a short time.—*Mrs. Luke W. Finlay.*

Sweet Pickle.

Seven pounds of fruit, three pounds of sugar, one pint of vinegar, spices to taste; peel fruit, put in a jar, heat liquor with spices in it, pour over and cover close. The next day boil fruit and liquor until fruit is tender, skim the fruit out and put in jar, boil juice down a little, then strain the spices out and tie in a cloth so they will not discolor the fruit in spots.

A Sweet Pickle Peach.

To prepare a sweet pickle such as your most exacting critic will be sure to enjoy, scald the peaches and rub off the skin, weigh and for every pound measure half the quantity of white sugar; put the fruit and the sugar in the kettle in alternate layers and heat slowly to a boil, then add for every six pounds of fruit one pint of strong wine vinegar and one tablespoonful each of whole cloves, whole mace and stick cinnamon, and boil all together ten minutes, or until fruit is tender (not broken); skim out the peaches and spread on dishes to cool, boil syrup till it thickens, pack the fruit in jars, pour in boiling syrup; for three mornings drain syrup off (leaving fruit in jars, I prefer stone jars), and heat, pour over fruit, cover and keep in cool place.—*Mrs. O. H. Benton.*

Watermelon Rind.

Soak rinds in weak brine over night, next day throw in clear water to remove salt taste and then put grape leaves in the bottom of a preserving kettle, then a layer of rinds and sprinkle with pulverized alum and so on until all are used, pour over enough cold water to cover and let simmer two hours, drain well, and when cold to each pound of fruit use three-quarters of a pound of white sugar, and to the whole one pint of strong vinegar, mixed spices according to taste; cook very slowly two hours until fruit looks clear and seal up in glass jars.—*Mrs. S. J. Shepherd.*

Sweet Cantaloupe Pickle.

Slice and peel the cantaloupes, then pour weak vinegar over them and let them remain over night. The next morning take them out and measure the vinegar. Take the same quantity of strong vinegar, and to every quart allow two pounds of brown sugar. Let them boil one hour and twenty minutes. Five minutes before you take them off put in white mustard seed, mace and cinnamon.—*Mrs. Annie Simmons.*

Sweet Cucumber Pickle.

Take one gallon of cucumber pickles, such as are had at the grocers, cut them crosswise in four pieces into a stone jar. Take one and one-half pints of vinegar and in this put six pints of sugar. Place on the back of the stove and stir until sugar is dissolved, add

one-third cup of whole black pepper, one-half cup of whole allspice, let come to a boil and pour over cucumbers and tie tightly. Let it stand several weeks before using.—*Mrs. R. B. Maury.*

Spiced Damsons.

Eight pounds fruit (pick over and put in jar), one quart apple vinegar, five pounds sugar, two nutmegs, one ounce stick cinnamon, one-half ounce cloves. Put vinegar, sugar and spices on the fire and let boil a few minutes. Pour this boiling syrup over the fruit and let stand until morning. Repeat this next morning and the third morning put all on the fire and let come to a boil, then seal.

—*Miss Annie McClung.*

Green Tomato Sweet Pickle.

Slice green tomatoes and sprinkle with salt, let stand twenty-four hours, then soak fresh. Scald with weak vinegar and wash in fresh water: let stand a while. To five pounds of tomatoes use four pounds of sugar and vinegar enough to make a syrup to cover them. After the sugar and vinegar have boiled put in the tomatoes, scald until clear, add whole mace and cinnamon. Just before taking off range put one pound of raisins to every five pounds of tomatoes. Let the raisins stay on the stems and remain on the fire until well plumped out.—*Mrs. J. W. Brush.*

CATSUPS AND SAUCES.

Chilli Sauce.

Eighteen ripe tomatoes, six onions, three green peppers, one cup of sugar, two and a half cups of vinegar, two tablespoonfuls of salt, one teaspoonful each of cinnamon, allspice and nutmeg, one-half teaspoonful of cloves; scald and skin tomatoes, cook with onions and peppers until tender; then add other ingredients and cook ten minutes longer, heat jars, pour in and seal.

Mint Sauce.

Two tablespoons of green mint, cut fine, two of sugar, and one-half cup of vinegar.—*L. D. E.*

Ripe Tomato Catsup.

Peel and boil the tomatoes a little, rub through a sieve; to one gallon of juice, add one quart of pure apple vinegar, four tablespoonfuls of salt, half tablespoon of red pepper, half tablespoon of black pepper, three of white mustard seed, one of ground allspice, four large onions chopped fine, one and a half pounds of brown sugar; boil until as thick as you like.—*Mrs. Luke W. Finlay.*

Chilli Sauce.

One-half peck ripe tomatoes, eight onions, six red peppers, two coffee cups of vinegar, two teaspoons of salt, two tablespoonfuls of brown sugar, teaspoonful each of ground allspice and cloves, boil all together until thick, seal while hot.—*Mrs. O. T. Jaquess.*

Tomato Catsup.

One peck tomatoes, one pint vinegar, two tablespoonfuls salt, two tablespoons brown sugar, one tablespoon ground cloves, one tablespoon allspice, one teaspoon black pepper, one-quarter teaspoon cayenne pepper, one head of garlic skinned and chopped fine; boil tomatoes until soft, rub well through a sieve to get all the pulp, add the other ingredients and boil three hours.

—*Mrs. O. T. Jaquess.*

Cucumber Catsup.

Twenty-four large cucumbers, six large onions, one pint of cider vinegar; grate cucumbers, chop onions fine, sprinkle with salt and let stand twenty-four hours, let it drip through a sieve when dry, put in the vinegar, and cut fine six small pods red pepper; it keeps without sealing.—*Mrs. F. C. Huse.*

Chilli Sauce.

Twenty-four ripe tomatoes, eight onions, six peppers (green), eight coffee cups vinegar, eight tablespoons sugar, six tablespoons salt, one tablespoon cinnamon, one tablespoon allspice, one tablespoon nutmeg, one tablespoon cloves; boil all together well, and seal while hot.—*Mrs. W. J. Crawford.*

Barbara Sauce.

One gallon green peppers and six large onions boiled until soft in one-half gallon of vinegar. Mash with a spoon through a sifter, season with two teaspoons each of salt, black pepper, mace, allspice and one-half teacup of brown sugar. Boil fifteen minutes. After taking from the fire add three pints of good vinegar and it is ready for use.—*Mrs. Benjamin West.*

Tomato Soy.

One-half peck of onions, one peck green tomatoes. Slice very thin on evening and put them in a vessel in layers with salt between each layer. In the morning drain as dry as possible and cover with weak vinegar; let simmer for twenty minutes, then drain again and add one tablespoonful of black pepper, one of mustard, one of ginger, cloves, mace, nutmeg and cinnamon and celery seed, one pint of olive oil. Mix thoroughly. Boil one gallon of vinegar and two pounds of sugar together, add one pound of black mustard and one ounce of turmeric. Pour vinegar and sugar over boiling hot.—*Mrs. Mary Jordan.*

Chilli Sauce.

One quart of tomatoes (pared), one pepper, two onions (chopped fine), two tablespoons sugar, one tablespoon salt, one tablespoon ginger, one teaspoon cloves, one teaspoon cinnamon, one pint vinegar. Cook one hour.—*Mrs. Emery.*

Tomato Catsup.

One bushel tomatoes, one and one-half pounds of brown sugar, one pint vinegar, one-half pound salt, one ounce ground cloves, one ounce allspice, one tablespoonful black pepper, one and one-half tablespoonfuls red pepper, one tablespoonful mace, one tablespoonful mustard, two large onions. Scald tomatoes and remove the skin, then break in pieces and put in boiler. When thoroughly soft strain through a fine sieve, then add the other ingredients, and then, when cold, bottle, cork and tie.

Green or Red Pepper Catsup.

One hundred long peppers or three hundred small ones, boil in a half gallon of water until they can be pierced with a straw, rub with a cup through a sieve; one and one-half dozen large onions, chop fine and let come to a boil, rub through a sieve; three tablespoonfuls of salt, two of allspice, one of ginger, two of celery seed, one teacup of sugar and three of good apple vinegar.

—*Mrs. Richard Rivers.*

BREAD.

Three things must be exactly right to have good bread—good flour, good yeast, and an even temperature throughout the rising process. No precise rules can be given to ascertain these points. It requires observation, reflection, and quick, nice judgment to decide when all are right. During the process of rising the bread should be kept as tenderly as a babe, that no draught or cold air chill it, nor must it be allowed to become hot. Bread should be handled very lightly after first rising of the dough. Always grease the bowl in which the dough is placed to rise, that it may be removed to form into loaves with very little handling.

Experience alone can enable one to judge when the oven is just right for baking. If too hot the loaves will burn before expanding sufficiently, if too cool the bread will sodden. The proof of well-made bread is the fine, close, yet light texture. The better the quality of the flour the less working it requires and the more milk or water in mixing. Poor flour is damp and heavy, and will be absorbed in less water.

YEAST.—After many years of experience and making and using many kinds I prefer this: Seven potatoes pared and boiled till tender, boil a handful of hops in one quart of water, reduce to a pint, mash potatoes very fine, using the pint of water in which the hops have been boiled, then add a pint of boiling water, add a spoonful of flour to potatoes after mashing, a teaspoon of ground ginger, one of sugar; when cool enough to be certain it will not scald and destroy the life of the same, add a cup of yeast, let it stand till light, over night, then stir in next morning a fourth of a teacup of fine salt; now put away in fruit jars, keep cool, but do not allow to freeze. When salt is added to the yeast it will foam like soda water, and it must not be immediately corked tight; let yeast stand in stone vessel or bowl to rise; a scant teacup of this yeast is sufficient for six loaves of bread.

SPONGE.—Sponge must be very light like seafoam if you want good bread. I boil two potatoes for three large loaves of bread, when well done place in a two-quart bowl, mash as fine as possible, no lumps, pour over this a pint of tepid water, stir in flour till I have a good thick batter, almost like drop dumpling batter, thick enough to drop from spoon, add half teacup yeast, set to rise in warm place over night, in winter and in summer out of the wind, but not near stove; when light it is ready for mixing.

BREAD.—Early in morning, particularly in summer, have a bowl of sifted flour; in the sponge add a teacup of sweet milk, teaspoon of

lard, tablespoon of sugar, teaspoon of fine salt (in winter have milk tepid), mix with your hands, add flour until you have a smooth dough, not too stiff, then take out on kneading board, and work until it blisters and cracks, which will be in about twenty minutes. Now grease your bowl, which should be twice the size of your dough, then put it in, molding a few times, turn over quickly; this greases the top, cover with bread towel, set in warm place until it fills the bowl, mold into loaves one-half the size desired, when light, which will be about twice as large as when molded; bake in a well-heated oven for one hour. It ought to have a regular heat, not quick heat, and ought not to brown any, but keep rising for ten minutes after putting in oven; grease top of loaves when making in pan; when done turn out in a linen bread towel folded lightly over it, standing loaves on end to cool; when cold remove towel and place in bread box. Follow directions and you will have excellent bread.—*Mrs. O. H. Benton.*

Waffles.

One quart flour, one teaspoon of salt, one tablespoon of melted butter, sweetmilk enough to make a thick batter. Mix thoroughly. Add two well beaten eggs and two teaspoons of baking powder; stir well and bake in well greased waffle irons. Some persons like the addition of two tablespoonfuls of sugar to the batter

Raised Waffles.

The above recipe may be used by omitting the baking powder and adding half a teacup of good yeast (or a small piece of compressed yeast dissolved). Let it stand over night in the winter. As soon as the fire is made in the range set the batter in a warm place and let rise until needed. If made in warm weather cover closely and place in the refrigerator until fire is made in the range. Be careful to put the batter in a vessel that will allow it room to rise.—*K. C. Churchill.*

Corn Bread.

One pint of cornmeal, one tablespoon wheat flour, half teaspoon sugar, half teaspoon salt, two eggs and milk enough to make a thick batter, two small teaspoonfuls of baking powder. Put in buttered tins and bake in quick oven.

—*Mrs. Julia F. Schied, Cairo, Ill.*

Corn Bread.

One and one-half cups cornmeal, one-half cup flour, two tablespoonfuls of sugar, one-half teaspoonful of salt, one egg, one tablespoonful of melted butter, one cup of sweet milk, one teaspoonful of baking powder. Bake in a shallow, well greased pan about twenty minutes in a hot oven.—*K. C. C.*

Corn Pones.

To one quart of sifted meal add a little salt and a tablespoonful of lard, scald with boiling water and beat hard for a few minutes. Shape with the hands into oval cakes, drop into a greased pan and bake in a quick oven.—*K. C. C.*

Brown Bread.

Make sponge as for white bread, only using Graham flour, which I sift through a coarse sifter. Let rise over night. In the morning add a half cup of black molasses (instead of any sugar) to the sponge, teaspoon of salt, teaspoon of lard. Add Graham flour until you have a dough as soft as can be handled to mix; do not knead on board; just work in bowl; grease the top; let rise. When light make into three loaves. It will be very soft, but all the better. Put in greased pans, let rise until night; bake one hour in a very slow oven, as it is apt to burn.—*Mrs. O. H. Benton.*

Salt-Rising Bread.

Take a small cup of cornmeal, scald with boiling sweet milk until a little thicker than sweet cream; set in a warm place to rise over night. In the morning take one-half pint of boiling water, one-half pint of sweet milk, one-half teaspoonful of salt, two of sugar, a pinch (small) of soda. Let cool until it will not scald flour, add flour to make a batter, beat well, stir in the meal previously prepared, set in kettle of quite warm water, keeping it warm. This sponge will rise quickly. Have a bowl of sifted flour, pour sponge into center, having made a hole in flour. Add a cup of tepid sweet milk and more salt, letting it rise. Then knead into loaves, let it rise and bake. But little kneading is necessary.—*Mrs. O. H. Benton.*

Parker House Rolls.

One quart of flour, one pint of warm milk, butter the size of an egg, one small half cup of yeast, a little salt; mix and let stand over night. Work down in the morning and let rise twice. Roll out and cut with a biscuit cutter, buttering the edges and folding over. Let them rise again about fifteen minutes and bake in a quick oven twenty minutes.

Swiss Rolls.

Two eggs (beaten separately), one tablespoonful of sugar, one quart of flour, one tablespoon of lard or butter, a pinch of salt, one teacup of yeast. Beat eggs and sugar together, then add lard or butter, then other ingredients. Make into a stiff dough, let it rise for six hours, then roll, spread butter over surface, fold and cut either round or oblong, put in pan, let rise for two hours and then bake as any other bread.—*Mrs. Mary White, Mississippi.*

Rolls.

One-half cake compressed yeast dissolved in one pint cold boiled mild, one quart flour, into which thoroughly mix one teaspoonful of salt, one tablespoonful of sugar and one tablespoonful lard. Knead thoroughly and set to rise for about three hours. Make into rolls and set to rise again. Bake in hot oven for twenty minutes.—*Mrs. W. H. Atkinson.*

Cream Toast.

Slice bread rather thin, trim edges and brown. To one cup of boiling milk add thickening of two tablespoons cold milk, one tablespoon flour. When to the consistency of cream remove and stir into it one tablespoon butter and four hard boiled eggs, which have been thoroughly mashed, spread thick over toast and serve at once.—*Mrs. Elizabeth Sanders.*

Breakfast Cakes.

One pint of sweet milk, one pint of flour, two eggs, two teaspoonfuls of baking powder, one tablespoonful of butter. Separate the eggs, beat the yolks light in a bowl, add milk, then the flour and the butter (after melting). Whip the whites, adding those and the baking powder just before baking. Bake on a soup stone baker without grease.—*Mrs. F. C. Huse.*

Sally Lunn.

The genuine Sally Lunn, as made in Virginia kitchens, is always a cake raised with yeast. It should be raised, baked and served in the same dish, and has little flavor in common with the so-called Sally Lunn, made with baking powders. Take five cups of flour, and pour over it a cup of boiling water, add a cup of milk and a half cup of butter, heat thoroughly, and when the mixture is blood warm add four eggs, a little salt, and same amount of sugar, add last of all a half cup of home-made yeast; beat hard until the batter breaks in blisters, set to rise over night, and in the morning put in the oven as soon as the fire is hot enough to bake it brown; it should be baked in an earthen dish and torn apart, not cut.

—*A Friend.*

Superior Muffins.

One quart of flour, one teaspoonful of salt, one tablespoonful of white sugar; rub in one heaping tablespoonful of butter and lard mixed, and one tablespoonful of Irish potato mashed very fine; pour in three well-beaten eggs, a half teacup of yeast; make into a soft dough with warm water in winter, and cold in summer, knead well for half an hour, let it rise where it will be milk warm in winter and cool in summer. If wanted for 8 o'clock breakfast in winter, make up night before. At 6 o'clock in the morning make out into round balls (without kneading again), and drop in

snowball molds that have been well greased; take care to grease the hands also and pass them over the tops of the muffins, set them in a warm place for two hours and then bake. "These are the best muffins I ever ate."—Recipe given to Dr. Patterson by Mrs. Cochran, daughter of Bishop Gregg, of Texas.

Boston Brown Bread.

One cup of Indian cornmeal, one cup of rye flour, one cup of wheat flour, one-half cup of molasses, two and one-half cups sour milk, one teaspoonful soda and salt. Steam three hours.

—*Rev. George Patterson.*

Brown Bread.

Two cups of sour milk, one cup of molasses, one teaspoon salt, one of soda, two cups of Graham flour, one cup of cornmeal. Steam two hours. Set in the oven just a few moments before serving.

Brown Bread.

One quart Graham flour, one small teacup cornmeal, one pint of New Orleans molasses, three eggs, a pinch of salt, half pint sour milk, small teaspoon soda. Put in buttered tins and steam one and one-half hours. Then brown in a slow oven for half hour.

—*Mrs. Julia F. Schied, Cairo, Ill.*

Pop-Overs.

Two cups sweet milk, two cups flour, two eggs, butter size of a walnut, tablespoon sugar, a little salt. Make a smooth batter and bake in gem pans. Make the pans hot before putting in batter.—*Mrs. Laura Ellis, Terre Haute, Ind.*

Egg Bread.

One cup of meal, two tablespoons of cooked rice, scald it, then add one egg, one-quarter teaspoon of soda, one-half teaspoon yeast powder, pour in buttermilk until like soft mush; have a pan hot, melt a tablespoon of lard in pan, pour half of lard in egg bread, sprinkle some meal in bottom of pan, then pour the egg bread in pan, cook in quick oven.—*Miss O. T. Abernathy.*

Muffins.

Scald a pint of milk, add a tablespoonful of butter, and when lukewarm half a cake of compressed yeast dissolved in a quarter cup of water, then add a teaspoon of salt and three cups of flour, beating for five minutes; when light add enough flour to make a soft dough, work lightly with the hand, divide into small balls, place each ball in a greased muffin ring and let rise; bake on a hot griddle until a nice brown; never cut hot muffins, break or pull them open.

Lunch Bread.

Two eggs well beaten, a little salt, a teaspoon of sugar, one pint of flour, half cup of butter (melted), one cup of sweet milk, two teaspoons of baking powder. Bake in flat pan in a quick oven. Eat hot with butter.—*Mrs. Luke W. Finlay.*

Potato Yeast.

Four large potatoes (raw), one large spoonful of salt, three tablespoonfuls of sugar, three pints of boiling water, one teaspoon of ginger; grate the potatoes and mix well the salt and sugar with them, then pour three pints of boiling water into the potatoes and let it boil slowly about ten minutes; when milk warm add a cup of yeast; After making this yeast once you save cupful to start with, being careful always to wait until it is cool.—*Mrs. Luke W. Finlay.*

Bread No. 1.

At night peel, boil and mash four or five Irish potatoes, put in a bucket or any vessel three heaped tablespoonfuls of flour, two of sugar, and one teaspoon of salt, scald this with a half pint or more of the potato water, then stir in the potatoes and thin all with cold water, and when milk warm add one cup of yeast and let stand till morning. This will mix to a stiff dough about five or six pints of flour, work a long while till smooth and blisters, let your dough rise until it more than doubles itself, then make into loaves lightly and quickly, without kneading any more, and set to rise again; bake about one-half or three-quarters of an hour in a slow oven.

—*Mrs. Luke W. Finlay.*

Bread No. 2.

When in a hurry, or forgotten to have potatoes cooked, take a pint of flour, sugar and salt as in the preceding recipe, and thin it into a thin batter with lukewarm water in winter and add the same quantity of yeast as for the other. This will be ready by morning to mix and knead as the other bread, with flour, sugar and salt. The potato bread keeps moist longer, but is not so white.

—*Mrs. Luke W. Finlay.*

Tea Biscuit.

One Irish potato the size of an egg; boil done and mash fine. Dissolve one cake of compressed yeast in one-fourth cup of tepid water, add potato with a pinch of sugar. Let rise ten minutes. Take one-half gallon flour, pour sponge in three eggs (not beaten), one-half cup of sugar, lard the size of an egg and one cup of tepid water. Have a soft dough, let rise and work down three times with well buttered fingers. When made pour in a tablespoonful of melted butter, cut with biscuit cutter, put two inches apart in pans. Grease with butter top of each. Let rise a few minutes and bake in quick oven.—*Mrs. F. C. Huse.*

Biscuit.

One quart of flour, heaping tablespoonful of lard, two level teaspoons of baking powder, one teaspoonful salt; place flour, salt and baking powder in sifter and sift in a bowl, rub lard through till like sand with the hands, mix with sweet milk to a dough as soft as can be handled, work thoroughly till perfectly smooth, roll about half an inch thick, cut and bake in quick oven; serve at once.—*Mrs. O. H. Benton.*

Beaten Biscuit.

One and one-half pounds of flour, one-quarter pound of lard, one-half pint of cold water, one teaspoonful of salt. Mix thoroughly. Beat until the dough blisters, which will be in about twenty minutes.—*Mrs. Wharton S. Jones.*

Beaten Biscuit.

Three pints flour, one large spoon lard, one teaspoon salt. Work the lard well into the flour, add one and one-half cups water. Stir all together with the hand until it is a stiff dough, then knead it on the molding board until it is smooth, then beat it with the rolling-pin until it puffs up and seems light. Roll a half inch thick, prick with a fork and bake in a quick oven.—*Mrs. W. A. Robinson.*

Beaten Biscuit.

One and one-half pounds of flour, measured after being sifted twice; one-quarter pound of lard, two teaspoonfuls of salt. Mix it thoroughly with one teacupful of ice water. Work with hands, put on the board and beat thirty minutes. Bake in very quick oven.

Soda Biscuit.

One quart sifted flour, one teaspoon not quite even of soda, same of baking powder, one good tablespoon lard, enough sour milk to make a soft dough, work till smooth; if sweet milk is used, use two teaspoons of baking powder.—*Mrs. J. H. Sullivan.*

Buckwheat Cakes.

One quart water or milk warmed, one tablespoon molasses, one-half cake yeast, one tablespoon cornmeal, enough buckwheat to make this batter, let rise over night.

Rusk.

Three pints sifted flour, one large spoon melted lard, one pint milk, two eggs, one cup sugar, one cake yeast, warm milk, lard and sugar, and stir till sugar is melted. Pour this into crock containing flour, knead well and add yeast and salt last; make in evening and let rise all night; in morning make into rolls and let rise till 11 o'clock, then bake.—*Mrs. J. H. Sullivan.*

Pocket-Books.

Beat the yolks of three eggs with two heaping dessertspoons of sugar until light, add one-half cake of compressed yeast dissolved in a coffee cup of sweet milk, one pint of flour, and the whites of the eggs beaten to a stiff froth, set this to rise (takes about three hours), and when light add one tablespoon of lard and one of butter and a half pint of flour; let it rise again and when light add another half pint of flour, roll out in strips one-half inch thick, butter them, fold and set to rise again; when light bake quickly.

—*Mrs. Anne L. Crump.*

Sally Lunn.

Two eggs, one cup sugar, butter size of an egg, coffee cup of sweet milk, two teaspoons baking powder, flour to make a thick batter. Bake in quick oven about twenty minutes.

—*Mrs. J. H. Sullivan.*

Dixie Biscuit.

Three pounds sifted flour, two eggs, two tablespoons lard, one cup of yeast, one cup of milk. Mix at 11 o'clock, roll out at 4 o'clock, cut with two sizes of cutters, putting small one on top. Let rise until six o'clock; bake twenty minutes.

—*Mrs. J. H. Sullivan.*

Boston Brown Bread.

One pint flour, one pint meal, one pint sour milk, one teacup molasses, one teaspoon soda. Pour into a well greased tin and steam two and one-half hours, then bake fifteen minutes.

—*Mrs. J. H. Sullivan.*

Potato Yeast.

One large potato boiled done, put in a bowl, add a tablespoon of flour, two of sugar. Mash together, pour on the water the potato was boiled in, let stand to cool. When milk is warm add a teacup of hops or potato yeast; let stand to rise in a white foam. Keep in a cool place.

TO MAKE THE ROLLS.—One cup of yeast, one cup water, one-half cup sugar, one cup lard, white of one egg. Cream lard, sugar and egg together, then add yeast and water; stir in flour enough to make a stiff batter; keep in a warm place. When well risen stir in more flour to make a stiff dough; set to rise. When light work lightly, make into rolls. It will take about an hour to rise enough to bake.

A PRETTY TEA ROLL.—Roll dough thin, cut with a biscuit cutter, butter and lay one on top of the other, with the butter between. Take your three fingers and make a deep dent in the center—don't let touch in the pan. This makes a pretty round roll with dimple in center.—*Mrs. V. C. McGarmy, Kentucky.*

White Bread.

Sift three pints of flour into a bowl, add one tablespoonful of salt, two tablespoonfuls of sugar, one heaping tablespoonful of lard, one cake of yeast dissolved in one and one-half cups of luke warm water; knead into a light dough and let stand over night in a warm place. In the morning mold into loaves and let rise until they come to the top of the pan, then bake an hour in a moderate oven. In winter water used must be warmer, and the bread can be kneaded more, but the less it is kneaded in summer the better.

—*Sister Augusta.*

CAKES.

In making cake, it is very desirable that the material be of the finest quality. Sweet, fresh butter and eggs and good flour are the first essentials. The process of putting together is also quite an important feature, and where other methods are not given in this work by other contributors, it would be well for the young housekeeper to observe the following: Never allow the butter to oil, but soften it by putting in a moderately warm place before you commence other preparations for your cake; then put it into an earthen dish (tin, if not new, will discolor your cake as you stir it), add your sugar, beat the butter and sugar to a cream, add yolks of the eggs, then the milk, and lastly the beaten whites of the eggs and flour alternately. Baking powders in flour, spices, liquors may be added after the yolks of the eggs are put in, and fruit should be put in with the flour. The oven should be pretty hot for small cakes, and moderate for large. To ascertain if a large cake is sufficiently baked, pierce a broom straw through center. If done the straw will come out free from dough; if not done dough will adhere to the straw. Take out of the tin in about fifteen minutes after it is taken from the oven, not sooner, and do not turn it over on top till perfectly cold. In baking a loaf cake it is always better to cover with paper until it has raised nearly all it is going to, because if the cake bakes too quickly at edges it will puff up in the middle, making it a bad shape. It is a good rule also, before beginning to mix a cake to have everything ready, even to the pans.

—*M. J. D.*

Chocolate Cake.

One-fourth of a pound of grated chocolate, one cup sugar, one cup milk, two eggs; mix well and cook to consistency of mush. Set aside to cool.

BATTER.—One cup sugar, two full cups flour, three-fourths teaspoonful soda sifted into flour, one-fourth cup butter. Beat eggs, sugar and butter well together; then add flour; mix all together, and flavor with two tablespoonfuls of vanilla. Bake in rather quick oven in jelly pans.—*Mrs. J. S. Robinson.*

Mephistopheles Ambrosia.

FIRST PART.—Three-fourths cup chocolate, one cup milk, one cup brown sugar. Melt these together and let them become cold.

SECOND PART.—One cup brown sugar, one-half cup butter, one-half cup milk, two cups flour, yolks three eggs, teaspoonful of soda last.

Add first part to second and bake in layers. Put together with any kind of soft white frosting.—*Mrs. S. C. Emery.*

Black Cake.

Two pounds raisins, one pound citron, twelve eggs, two pounds currants, one pound butter, two pints of brown sugar, one pint of black molasses, four pints of browned flour, one pint of white flour, one glass whiskey, two tablespoonfuls ginger, two of cinnamon, one of cloves, one of nutmeg, one-half of mace, one of baking powder, cream butter. Add sugar, then the yolks of eggs well beaten, then molasses, flour and whipped whites, whiskey and spices. Beat well. Last add the fruit.—*Mrs. J. W. Brush.*

Delmonico Cake.

One cup of milk, two of sugar, three of flour, one-half cup of butter, whites of four eggs, two teaspoonfuls of baking powder. Beat the butter and sugar together, add the flour and milk, a little at a time; add whites last. Bake in two layers.

FILLING.—Two cups of sugar, one-half cup of cream, one tablespoon of butter, one teaspoon of vanilla. Put in a pan and cook until quite thick. Pour on a dish and let cool for a few moments, then put in vanilla and beat until thick enough to spread.

—*Mrs. Elizabeth Sanders.*

Maple Caramel Cake.

Yolks of eight eggs, whites of two, two cups flour, one of butter, two of sugar, one of sweet milk, two teaspoonfuls of baking powder, one teaspoonful flavoring. To the creamed sugar and butter add the milk and flour, with baking powder sifted into it, then the well beaten eggs.

FILLING.—One pound butter, one pound maple sugar, one pound pecans. Pound the maple sugar, add two tablespoonfuls water and the butter. Place over fire until it comes to a boil. Remove and add nuts, and while hot put on cake.—*Mrs. Elizabeth Sanders.*

Sunshine Cake.

Whites of seven eggs, yolks of five, one cup sugar, two-thirds cup flour, one-third teaspoonful cream tartar.—*Mrs. Elizabeth Sanders.*

"The Brownies' Delight Cake."

Make four layers of rich white cake, make a boiled frosting of four cups sugar and whites of four eggs, divide in four parts; into one portion stir one fine grated cocoanut and pulp of one orange rubbed through a sieve, spread on bottom layer; second portion of frosting stir in a cup of chopped nuts and one cup of chopped raisins and one tablespoonful grated chocolate; third portion, one cup chopped almonds and half a cup chopped citron; fourth portion, spread on the top of cake thick and smooth.—*Mrs. W. M. Harth, Caseyville, Ky.*

Yellow Sponge Cake.

Six eggs, yolks and whites beaten separately, six ounces flour, ten ounces sugar, pinch of salt, whip the sugar into the beaten whites, stir in the yolks, and last whip in the flour; bake in a moderate oven.—*Mrs. O. T. Jaquess.*

Blackberry Cake.

Three-fourths cup of butter, three eggs, beaten separately, two cups of flour, one cup of jam, one tablespoonful of cinnamon, one of allspice, one nutmeg, one cup of sugar, three tablespoonfuls buttermilk, one teaspoon sugar. Cream sugar and butter together, then add spices and jam, then well-beaten yolks of eggs; next add alternately well beaten whites of eggs and sifted flour, then with the buttermilk in which the soda has been dissolved. Bake in layers and put together with white icing.—*Mrs. J. A. Taylor.*

Blackberry Cake.

Three eggs, one cup of sugar, one and one-half cups of blackberry jam, one cup of butter, two and one-half cups of flour, six tablespoons of sour cream, one teaspoon of soda, one teaspoon spice, two teaspoons of cloves, one teaspoon of cinnamon, one nutmeg, a few pieces of citron; if batter seems too thin add a little more flour. Bake in layers and put together with icing.

—*Mrs. Seabrook.*

White Cake.

One cup of butter, three of sugar, five of flour, one of sweet milk, whites of ten eggs, one teaspoonful baking powder, vanilla. Cream butter, add sugar, then milk, flour and eggs alternately, then vanilla. Bake in loaf.—*Mrs. Frank Ward.*

White Cake.

One scant cup of butter, three cups of pulverized sugar. Cream these together until very light and gradually beat in one cup of milk. Beat hard now; stir in four cups of sifted flour, two level teaspoons of baking powder (mixed in the last cup of flour), nine eggs, whites beaten dry and stirred in after the flour. Flavor with vanilla. Paper and grease pans.—*Mrs. J. M. Bowen.*

White Cake.

Whites of eight eggs, three-fourths cup of butter, two cups of sugar, three and one-half cups of flour (sifted five times), one-half teaspoon of bitter almond, two of cream tartar, one of soda, one and one-half cups of milk. Cream the butter and sugar thoroughly, stir in milk and flour alternately, reserving one-half cup of milk to dissolve cream tartar and soda; whip it until it foams up, then pour into the mixture; add flavoring; lastly the whites of eggs. This batter must be quite thin. Bake in a quick oven. Use for layers or as a loaf. Reliable.—*Mrs. W. M. Rees.*

White Cake.

One cup butter, whites of eight eggs, two cups sugar, three and one-half cups flour, one cup sweet milk, two teaspoonfuls yeast powder, lemon or bitter almond, flavoring to taste.—*Mrs. George B. Peters.*

White Cake.

One-half cup of butter, two cups of sugar, three of flour, one of milk, two teaspoonfuls of baking powder, whites of eight eggs. Cream butter and sugar together, sift flour three times, in which the baking powder is added, alternating flour and milk, and when well mixed add white of eggs. Beat all well; flavor with either bitter almond or lemon.—*Miss Sallie Hayes, Nashville, Tenn.*

White Cake.

Whites of fifteen eggs, one pound of sugar, one pound of flour, half pound of butter, and teaspoonful of yeast powder, one-half cup of sweet milk. Flavor with lemon or bitter almond.—*Mrs. H. B. Martin.*

Chocolate Cake.

One-half cup of butter, two cups of powdered sugar (or one and one-half cups of granulated), one-half cup of sweet milk, two and one-half cups of flour, two teaspoonfuls of baking powder, whites of nine eggs, Cream butter, add sugar and beat light, then the milk, beat the eggs stiff, put in one cup of flour and half the eggs, another cup of flour and remaining eggs, put the baking powder in the half cup flour, stir in last, beat well.

FILLING.—Two cups of sugar, one of water, boil until it ropes, then pour gradually over the whites of two eggs beaten stiff, melt one-fourth of cake of baker's chocolate and a piece of butter the size of a walnut together and stir in icing, flavor with vanilla.

—*Mrs. F. C. Huse.*

Fruit Cake.

One pound butter, one pound brown sugar, ten eggs, three pounds raisans, one pound figs, one pound citron, one-half pound almonds, one-half pound pecans, one-tablespoon ground cinnamon, one tablespoon allspice, one teaspoon cloves, one teaspoon mace, one grated nutmeg, one-half wine glass brandy, soak raisins and figs, cut fine in brandy.—*Mrs. J. H. Allen.*

Cheap Fruit Cake or "Jam Cake".

Two cups of flour (sifted), three eggs (whites and yolks beaten), one cup sugar, three-quarters cup butter, one cup blackberry jam, three tablespoonfuls sour cream or buttermilk, one teaspoonful of soda, one teaspoonful allspice, one teaspoonful cinnamon, one teaspoonful nutmeg; bake in layers and put icing between.—*Mrs. George B. Peters.*

Fruit Cake.

One pound butter, one and one-quarter pounds sugar, one and one-quarter pounds flour, one dozen eggs, one and one-half pounds raisins, one and one-half pounds currants, one and one-half pounds citron, one-half pound almonds, tablespoon each cinnamon, allspice, one-half teaspoon cloves, one nutmeg, two baking powder, eight tablespoons brandy : bake four hours.—*Mrs. C. Meister.*

Fruit Cake.

Ten eggs, one pound each of sugar, butter, flour, raisins and currants, one-half pound citron, and chopped figs, teacup of molasses, one of sour milk with teaspoon of soda, half pint of good wine, tablespoonful each of cinnamon, cloves and allspice, four tablespoons of jam, sift enough extra flour over the fruit to keep it from sticking together in a mass.—*Mrs. C. N. Churchill.*

Poor Man's Fruit Cake.

One cup butter, one and a half cups brown sugar, two and a half cups flour, three eggs, three tablespoonfuls of sour milk, one-half teaspoonful of soda, three-fourths of a cup of blackberry or raspberry jam. This is excellent as well as economical; can be used as "holcake" and served with sauce.—*Mrs. C. N. Churchill.*

White Fruit Cake.

Whites of eight eggs beaten well, stir in two cups of sugar, one cup of butter, well-creamed, and four cups flour, one cup of sweet milk, one teaspoon of soda, two of cream tartar dissolved, flavor with almond, bake in layers. The fruit to go between: One-half pound shelled almonds, one-half pound citron, one-half pound raisins well seeded; chop all together, mix with icing. Icing: Two cups of sugar, one cup of water, boil until it ropes; then pour it on the whites of three eggs beaten to a stiff froth: when a little cool mix in fruit thoroughly, put between layer.—*Mrs. A. R. Taylor.*

White Fruit Cake.

One pound of flour, one pound of sugar, three quarters pound of butter, whites of sixteen eggs, two teaspoonfuls of baking powder, one pound citron cut fine, one cocoanut grated fine, two pounds of almonds blanched and chopped, half glass of brandy, cream butter, add sugar, beat well, then put in the eggs, the flour last, with the baking powder in it, then the brandy and fruit.

—*Mrs. F. C. Huse.*

Angel's Food.

Whites of nine eggs beaten very light, one and one-half cups of sugar, sift one cup of flour five times, one-half teaspoon cream tartar. Add a pinch of salt to eggs, then beat: add sugar and then sift in flour.—*Mrs. Elizabeth Sanders.*

Dried Apple Fruit Cake.

Soak three cups of dried apples over night in cold water. In the morning chop them fine, put them on the fire with three cups of molasses; stew until soft. Just before taking them from the fire add one cup of stoned raisins. When cold add three-fourths cup of soft butter, three eggs, one tablespoonful of mixed spice and one small teaspoonful of soda. Bake about two hours in a moderate oven. A fine everyday fruit cake.—*Mrs. B. M. Lake.*

Fruit Cake.

One pound of flour, one pound of butter, one pound of sugar, twelve eggs, three pounds raisins, three pounds currants, two pounds citron, two nutmegs, two tablespoonfuls allspice, two tablespoonfuls mace, two tablespoonfuls cinnamon, one small glass of wine, one small glass of brandy, one cup of molasses, one teaspoonful of soda. Brown the flour. Do not use extra flour for flouring the fruit. Stir the fruit in last, except the citron, and when about to put the cake in the pan put in a layer of batter and then a layer of citron sliced thin, now batter, then citron, finishing with the batter. This keeps it from sinking to the bottom.—*Mrs. Mary Jordan.*

Angel Food Cake.

Two important things are requisite in making this cake to be flaky and light, "the mixing and the baking." One goblet of flour (sifted four times), one and one-half goblets of powdered sugar (sifted four times), the whites of eleven eggs, one teaspoon cream tartar. Place the whites in a deep bowl, beat with an egg whip to a stiff froth. Place sugar in sifter and with a large spoon stir eggs gently, always one way, having someone sift in the sugar very slowly as you stir. Put cream tartar in flour and have sifted in same manner as you stir. Put in a pan without greasing, bake in a moderate quick oven thirty-five minutes. When done turn out on a round sifter; let stand until cake falls out. Ice or sift sugar over.—*Mrs. O. H. Benton.*

Thin Ginger Cakes.

One pint molasses, one egg, one and one-half cups sugar, one tablespoonful soda dissolved in one-half gill hot water, one cup butter and lard mixed, heaping tablespoonful ginger, cinnamon and spice, enough flour to make a soft dough. Roll out thin as wafers. Very good.—*Miss Helen Boyd, Washington, D. C.*

Sponge Cake.

Six eggs, one-half pound powdered sugar, one-quarter pound flour, one teaspoonful baking powder and vanilla. Beat whites of eggs to a stiff froth, add sugar, then beat in the well beaten yolks; add vanilla, flour and baking powder. Sift sugar twice and flour three times. Can be baked as layer cakes or as a whole cake. Chocolate icing.—*Miss Helen Boyd, Washington, D. C.*

Spice Cake (Layer).

One-half cup butter, two cups pulverized sugar, six eggs, one cup milk, one teaspoonful vanilla, three cups flour, three teaspoonfuls yeast powder. Cream butter and sugar together, beat the yolks, add to butter and sugar, add milk, stir in flour and yeast powder and vanilla; beat the whites to a stiff froth and put in last. Fill three pans with the batter, then add to the balance two tablespoonfuls molasses, one-half teaspoonful cinnamon, cloves, allspice, nutmeg and a little mace. Put icing between.—*Miss Helen Boyd, Washington, D. C.*

Chocolate Cake.

Whites of eight eggs, two cups sugar, one cup butter, three cups flour, one cup milk, three teaspoons baking powder. Beat butter to a cream, then add the sifted sugar, then the milk, then flour and last of all the eggs. The baking powder must be put in with the flour and the eggs must be beaten to a stiff froth. Divide into two equal parts and into half put one-half teaspoon ground cloves, one-half teaspoon ground cinnamon and one teaspoon allspice. Bake in layers alternately, or after dividing grate one cake sweet chocolate and make into layers.

FILLING FOR CAKE.—To one pint of milk add one tablespoon butter. Heat milk and butter to boiling point, then stir in two eggs beaten with two cups sugar; add two teaspoons corn starch dissolved in a little milk and stir until smooth. Put between layers.

—*From Sister Augusta.*

Fig Cake.

One cup of butter and two cups of light brown sugar well creamed, six eggs, one cup of milk and four cups of sifted flour, two teaspoons baking powder. Flavor.

ICING.—Eight or ten nice large figs chopped fine. Put in a vessel on the stove one and one-half cups granulated sugar, one-half cup of milk, piece of butter the size of a walnut and vanilla to flavor. Boil this hard for six or seven minutes, then, while hot, stir in the figs until smooth. Put between layers. Walnuts can be used instead of figs.—*S. S. S.*

Ribbon Cake.

One cup butter, two cups sugar, one cup milk, three and a half cups pastry flour, one and one-half teaspoons baking powder, four eggs beaten separately: bake two parts as plain layers, to the third add one-half cup raisins, chopped and stoned, one cup currants, one-half pound shredded citron well floured, two teaspoons molasses, two teaspoons of brandy, one each of cinnamon and mace; bake and put the fruit layer in center with jelly or icing between and ice entire cake.—*Mrs. O. M. Peck.*

Mountain Cake.

Six eggs, half pound butter, one pound sugar, one pound flour, one teaspoonful yeast powder, half cup sweet milk. Cream the butter, then sift and add your sugar, then add the yolks of your eggs (previously beaten), then add the beaten whites and flour alternately, lastly the yeast powder dissolved in the milk. Lemon or vanilla flavoring.—*Ruth Martin.*

Cream Cakes or Moreheads.

Six eggs, two cups sugar, two of flour, one spoonful of baking powder, and two tablespoonfuls of water, flavor to taste. Bake in patty pans, when cold cut out the inside of each cake with a very sharp knife, fill the hollow spaces with whipped cream, sweetened and flavored. The cream must be whipped until very stiff; then two cakes are joined together until all are prepared in the same manner, and the top iced with fondant icing.

FONDANT ICING.—One cup of confectioner's sugar, five table-spoons of hot water, boil till it threads, set aside till cool, then beat till white and creamy; flavor to taste and it is ready for use.

—*Mrs. C. N. Churchill.*

Cream Cake.

Use any good sponge cake recipe for the cream filling, take nearly a pint of milk, put in double boiler; when at boiling point, add two well-beaten eggs, one cup sugar, two tablespoons of corn starch, and two of butter; stir briskly till very thick, flavor with vanilla, and spread between the cakes, which should be taken in jelly tins.—*Mrs. Dan Rees.*

Old Fashioned Pound Cake.

One pound of flour, one pound of sugar, one pound of butter, eleven eggs, whites and yellows beaten separately, one gill of brandy, one teaspoon of mace; beat the sugar and butter to a cream, then add the beaten yellows and brandy and mace, add flour and lastly the whites well beaten; beat all together half an hour to make light.—*Mrs. O. T. Jaquess.*

Sponge Cake.

Six eggs beaten separately and added together, one cup and a half of white sugar sifted into the eggs gradually, then beaten together ten minutes; add the grated half of a lemon or a teaspoon of essence of lemon, half a teaspoon of cream tartar, also add the juice of half a lemon, two teacupfuls of sifted flour; bake half an hour.

White Sponge Cake.

One gobletful and a half of powdered sugar, one goblet of flour, the whites of six eggs, a good teaspoon of cream tartar; mix flour, sugar, cream tartar and eggs together.—*Mrs. L. W. Finlay.*

Blackberry Cake.

Six eggs (beaten separately), one pint butter, one pint sour cream, one pint blackberry jam, one pint flour, one pint sugar, two heaping teaspoons soda, one tablespoon each of cloves, cinnamon, nutmeg and allspice. Bake in layers and let stand one week before using. Ice all over. Any kind of fruit desired can be added to above.—*Mrs. J. T. Hinton.*

Pecan Cake.

The whites of eight eggs, two cups of powdered sugar, two and one-half cups of flour (both to be measured after sifting), one-half cup of butter, one-half cup of sweet milk, two teaspoonfuls baking powder (in the flour). Cream the butter, add sugar, cream until very light, add milk, stir until perfectly smooth, then add flour and the whites of the eggs, which have been beaten to a stiff froth, alternately. Beat well. Cake is much better mixed with the hand. Bake in layers.

FOR FILLING.—One cup of granulated sugar; place in a stew-pan with two tablespoonfuls of water, boil until it will drop thick from the spoon. Have the white of one egg beaten to a stiff froth, stir in the sugar, remove from the fire and add a cup of chopped pecans. Put between layers. Ice with boiled icing, decorate with pecans which have been picked out whole halves.—*Mrs. Benton.*

Velvet Sponge Cake.

Six eggs (beaten separately), two cups of sugar (beaten with the yolks), then add beaten whites, pour on this one cup boiling water (water must be boiling). Stir in this three cups of sifted flour, one even tablespoon of yeast powder.—*F. Ellen Shanks.*

Chess Cake.

Yolks of six eggs, one-half cup of butter, one cup of cream, two cups of sugar. Flavor to taste.—*Mrs. Pillow.*

Spice Cake.

Three eggs (whites and yolks beaten separately), one cup of sugar, three-fourths cup of butter, two cups of flour, one cup of jam, three tablespoonfuls of sour cream or buttermilk, one tablespoonful of soda, one tablespoonful of allspice, one tablespoonful of cinnamon, one whole nutmeg. Bake in layers.—*Hattie Collins.*

Lady Cake.

One pound of flour, one of sugar, three-fourths of a pound of butter, the whites of sixteen eggs, two teaspoons of baking powder, one teaspoon of any desired flavoring extract. Cream butter and sugar together until perfectly light, using the hand. Sift flour, weigh and sift again with baking powder. Gradually mix in the flour and eggs beaten to a stiff froth. Put in flavoring and beat all together until smooth and light in the hand. Bake in a slow oven, covering with paper until done rising.—*Mrs. M. S. Durham, Terre Haute, Ind.*

FILLING AND ICING.

Chocolate Icing.

Beat whites of three eggs to a very stiff froth, gradually add three cups of powdered sugar, beat very hard; then add grated chocolate according to the taste.—*Irma Lee Jones.*

Boiled Icing.

Pour one-half cup of boiling water or milk on one cup of granulated sugar, let boil until it ropes, then pour gradually in a fine stream over the white of one egg well beaten, with a salt spoon of cream tartar added; beat while adding syrup and continue until it begins to harden, when quickly spread on cake; any flavor desired can be added.—*Mrs. O. M. Peck.*

Caramel Filling.

One cup of cream, three cups of real dark brown sugar, one-half cup butter; cream butter and sugar well, add cream and boil until it ropes slightly, or just sets in cold water, not too hard; remove from fire, beat for a few minutes, season with vanilla delicately, spread on cake.—*Mrs. L. H. Brown.*

Caramel Filling.

One scant cup of butter (coffee cup), two heaping cups of brown sugar, one-half cup of rich sweet milk; mix well together and cook very fast until it hardens slightly when dropped in cold water.—*Mrs. R. W. Mitchell.*

Icing Filling.

Two cups of sugar to two egg whites; dissolve sugar with water and stir constantly until it commences to boil; cook until it forms a soft ball in water, then pour over the egg whites beaten dry, beat until cool, then add blanched almonds; flavor with bitter almond.—*Mrs. J. M. Bowen.*

Caramel Filling.

Two and one-half cups of granulated sugar, one and one-half cups of fresh milk, one-half cup of butter. Put these on in a sauce pan, cook until it thickens a little, have an iron skillet hot, melt in it one cup of granulated sugar, then pour over it the other mixture, stir until it thickens, and beat until cool. Excellent.

—*Mrs. J. A. Taylor.*

Chocolate Filling.

Three cups granulated sugar, one cup of cream, two table-spoons butter, one-half cake baker's chocolate, vanilla to taste; cook ten minutes and stir constantly.—*Mrs. L. H. Brown.*

Chocolate Filling.

One-quarter pound of baker's chocolate, four cups of light brown sugar, one cup of sweet milk, one-half cup of butter, two tablespoons of corn starch; mix and boil until the bubbles are large, dark brown and popping, stirring nearly all the time. Take off the fire, season highly with vanilla, and beat hard until it is the consistency of boiled icing. Spread quickly in thick layers between white cake. Excellent.—*Mrs. Henry C. Myers.*

Chocolate Filling.

Five tablespoonfuls grated chocolate, with enough cream or milk to wet it; one cup sugar, one egg well beaten; stir the ingredients over the fire until thoroughly mixed; flavor with vanilla.
—*Nrs. George B. Peters.*

Filling for Caramel Cake.

Two and one-half cups granulated sugar, one and one-half cups milk, one-half cup butter; put all in a saucepan to cook; as soon as it boils stir into it very slowly one cup sugar, which has been melted in a saucepan, cook until it ropes, remove from fire, beat hard for five minutes, add one teaspoon vanilla, spread while warm.—*Mrs. R. W. Harris.*

DOUGHNUTS, TEA CAKES, ETC.**Doughnuts.**

One cup of sweet milk (half milk and half cream) one cup of white sugar, two eggs, two teaspoonfuls cream tartar, one (not heaping) of soda: beat eggs and sugar light, add milk, the soda dissolved in the least bit of boiling water, add cream tartar with flour, cinnamon and nutmeg to taste; make dough as soft as can be handled, roll, cut out, and fry in boiling hot lard.

—*Mrs. H. F. Dix.*

Doughnuts.

One quart of sifted flour, one teaspoonful of salt, one cup of powdered sugar, two eggs, one cup of sweet milk, two teaspoonfuls of cream tartar, one teaspoonful of soda, flavor with nutmeg; take one pint of the flour, add salt, sugar and cream tartar, mix well, then add eggs, then milk, with soda dissolved in it, and last the other pint of flour; roll and cut out, fry in hot lard.

—*Rev. George Patterson.*

Excellent Doughnuts.

One and one-half pounds flour, one-quarter pound butter, one-quarter pint water, one-half pound sugar, three eggs, one tablespoon baking powder; fry in hot lard.—*Mrs. J. H. Sullivan.*

Doughnuts.

One cup of sugar, one cup of sour milk, one small teaspoon soda, one egg, one teaspoon melted lard, one pinch of salt, nutmeg; careful not mix too stiff.—*Mrs. L. D. Albee, Detroit.*

Ginger Snaps.

One cup of brown sugar, two cups molasses, one cup of shortening, two teaspoons of soda, two heaping teaspoons of ginger, three pints of flour; stir the sugar and ginger into the flour, then rub in the shortening, add the molasses in which the soda has been dissolved, add more flour to roll out smooth, roll thin, bake quickly, the stiffer the dough, and the thinner they are rolled the snappier they will be; they should not be put away until perfectly cold.—*Mrs. S. C. Emery.*

Cream Puffs.

Put half pint of hot water and two-thirds of a cup of butter over the fire, when boiling stir in one and a half cups of sifted flour, continue stirring until the mixture is smooth and leaves the sides of the saucepan, remove from fire to cool, when cool beat thoroughly into it five well-beaten eggs, drop the mixture with a tablespoon on well-greased tins (biscuit pans will do), leaving space between to prevent touching, brush over each drop with the white of an egg: bake about fifteen minutes in a quick oven. When the cakes are done they will be hollow; when cold make a slit and fill with the following:

CREAM FILLING.—Put one-half pint of cream or rich milk in a double boiler and place over fire, when at boiling point add half pint of milk and one teacup of flour, stirred to a smooth cream, stir until very thick; then beat well two eggs and one cup of sugar, a level tablespoonful of butter and teaspoonful of vanilla; add this to the other mixture and continue stirring until it is so thick that it will drop, not pour, from the spoon.—*K. C. C.*

Cream Puffs.

One-half cup of butter melted in one cup of hot water: put in a small tin pan on the stove to boil. While boiling stir in one cup of flour; take off and let cool. When cold stir in three eggs, one after the other, without beating. Drop on buttered tins and bake in a hot oven twenty to thirty minutes.

FILLING.—One cup of milk, one egg, one-half cup of sugar. Thicken with corn starch and flavor with vanilla.—*Mrs. Elizabeth Sanders.*

Coffee Cake.

Two cups of sugar, four cups of flour, one cup of butter, two-thirds cup of molasses, one cup of raisins, one cup of currants, one-half cup of citron, one cup of strong coffee, one teaspoon soda, four eggs, spices to taste.—*Mrs. M. S. Durham.*

Crullers.

One cup of sugar, four tablespoonfuls of melted butter, three eggs (beaten separately), four tablespoonfuls of milk, two teaspoonfuls of baking powder, flour to roll out. Use essence or nutmeg.

—*Mrs. Mary Jordan.*

Strawberry Shortcake.

One quart of sifted flour, two teaspoons baking powder, one egg, one small teacup of white sugar, lard the size of an egg, a little salt. Mix with milk. Divide the dough in two equal parts, roll thin, place one part in the pan, spread lightly with butter, place the other half on top and bake. When cooked turn out on a dish, remove one of parts and butter. Have two quarts strawberries mashed in an earthen vessel and well sweetened, pour on and cover with the crust removed. Sprinkle white sugar on top.

—*A. E. McGrath.*

Wafers.

Six eggs, twelve tablespoons sweet milk, six tablespoons butter, one-half teaspoon soda. Mold with flour half an hour and roll thin.

—*Mrs. Luke W. Finlay.*

Soft Ginger Bread.

Two cups of molasses, one of softened butter, two tablespoons of ginger; heat one cup of sweet milk and stir into it two heaping teaspoonfuls of soda, add a handful of flour to the molasses and butter, and as soon as the milk and soda boil pour them in, add flour until the mixture is as stiff as any cake batter; bake in a slow oven.

By adding flour to this recipe until as soft as can be handled, rolled out and cut out with cake cutter, makes excellent small ginger cookies for children.—*Mrs. H. F. Dix.*

Cream Cookies.

One cup butter, one cup sour cream as thick as can be taken from the top of a cream jar, two cups sugar, two eggs, one teaspoon soda, flour to roll soft and thin, sprinkle thickly with sugar and roll the rolling-pin over once lightly; cut and bake in a moderate oven.—*Mrs. W. A. Robinson.*

Soft Ginger Bread.

One cup of sugar, one cup of molasses, one cup of butter, one cup of sweet milk, four cups sifted flour, four eggs, one tablespoonful ginger, one small teaspoonful soda dissolved in the sweet milk: heat molasses, butter, sugar and ginger to a cream, beat the yolks light and pour into the cream mixture, then add the milk and soda and lastly the whites of eggs and flour alternately; bake in loaves or gems.—*Mrs. George B. Peters.*

Soft Cream Cookies.

Three-quarters cup sour cream, one cup granulated sugar, one egg, one-quarter teaspoon soda, pinch of salt; mix very stiff with flour.—*Mrs. W. A. Robinson.*

Tea Cakes.

Six eggs, three cups sugar, one pound of butter, three quarts of flour, in which sift two teaspoons of soda and four of cream tartar, one cup sweet milk, spice to taste. Beat eggs and sugar together, rub butter and flour together until thoroughly mixed.

—*Mrs. M. L. Hull.*

Chocolate Wafers.

Six eggs, three quarts of flour, one light pound of butter, one teacup of sweet milk, two teaspoons of soda and four of cream tartar; rub butter and flour together, beat eggs and sugar together, add a grated cake of chocolate, taking out nearly a cup to mix with sugar for sprinkling over the top, sprinkle before cooking.

Mrs. E. H. Finley.

Sugar Cookies.

Two or three eggs (beaten separately), two cups of white sugar, one cup of butter or lard, one-half cup of sour milk, one teaspoon soda, a pinch of salt, flour enough to make a soft dough; flavor with lemon. Very nice.—*Mrs. Hamel.*

Drop Cakes.

One cup sugar (dark is best), one-half cup of molasses, one egg, one-half cup of shortening, one-half cup of sour milk, two teaspoonfuls soda, ginger or cinnamon and two and one-half cups of flour. Make rather stiff and drop from the spoon in a large flat pan.

Ginger Snaps.

One cup of butter or lard, two cups of molasses; boil together (let it just come to a boil). When cool add one tablespoonful each of soda and ginger, a pinch of salt, flour enough to roll. Knead well and roll very thin. Cut with ginger snap cutter.

—*Mrs. H. F. Dix.*

Jew Cakes.

Four eggs beaten together, two cups brown sugar, one tumbler of citron, one tumbler of nuts (any kind, chopped fine), one tablespoonful each of cinnamon, cloves and allspice, one nutmeg, one teaspoon of soda, two of cream tartar stirred in the batter before putting in the flour, flour enough to roll out and cut like tea cakes. Two cups of sugar and whites of two eggs for icing. Cook as for ordinary icing, but not quite as much.—*Through Mrs. E. H. Finley.*

Tea Cakes.

Three-fourths of a pound of butter, one pound of sugar, one teaspoonful yeast powder, five eggs, enough flour to make a soft dough. Season to taste.—*Mary Gibson.*

Tea Cakes.

Two and one-half cups of sugar, four eggs (whites and yolks), then beat one cup of butter (cream it), one-half cup of milk and teaspoonful of yeast powder. Flavor with vanilla or lemon. Flour for soft dough. Cut cakes very thin. Don't grease the pan. Bake quickly.—*Mrs. Annie Simmons.*

Ginger Bread Without Eggs.

Three cups molasses, one cup butter, one cup sour milk, three teaspoons soda, three pints flour, spice to taste.—*Mrs. E. H. Finley.*

Sweet Wafers.

One pint of flour, one teacup of sugar, three eggs, one tablespoonful of butter. Flavor with lemon. Mix as for cake and bake in wafer irons.

French Crackers.

One and one-half pounds each of flour and sugar, three-fourths of a pound of butter, whites of five eggs. Before cooking wash over with egg and dip in sugar.—*Mrs. Luke W. Finlay.*

DRINKS.

Coffee.

Aside from having fresh coffee and being ground at the time of each making the requisites are boiling water and a sweet clean coffee pot. Never let grounds stand in the pot, or boil grounds over. If any cold coffee is left over, strain, set aside, and if used again heat hot, make a little fresh coffee, and add to the heated coffee.

Coffee.

Two tablespoonfuls of ground coffee allowed for each person. For six tablespoonfuls (or for three persons), place the coffee in a quart cup, add the half of a white of an egg, half a teacup of cold water, stir well, fill cup with boiling water, scald pot, and pour mixture in the pot, rinsing cup with a very little more boiling water, place a clean cloth over spout of pot, and boil ten minutes, set back on range, steep five minutes, strain in urn or coffee pot and serve with cream; whipped cream is an addition and very like Vienna coffee.—*Mrs. O. H. Benton.*

Chocolate.

For one quart of milk use one ounce or square of baker's chocolate, sugar to taste; place chocolate in a pan, set on back of range, and let it melt slowly; when milk is boiling add the melted chocolate, stir until thoroughly mixed; then take a Dover beater and beat on range until it foams, serve; if liked vanilla or spices to taste.—*Mrs. O. H. Benton.*

Tea.

Always put water on to boil just before needed, and be sure it is boiling. Scald teapot, allow teaspoonful of tea to a cup, pour enough water on tea to cover, let steep a few minutes, strain in teapot and serve. A teapot for making the tea with strainer inside I prefer, and while it is with housekeepers as to the tea preferred I recommend Lipton's Ceylon tea.—*Mrs. O. H. Benton.*

Spiced Chocolate.

One quart milk, two squares chocolate, one stick cinnamon, a pinch of grated nutmeg; grate chocolate, boil the milk, reserving a little cold to moisten chocolate, which must be mixed to a smooth paste; put the cinnamon in the milk, when it boils stir in the chocolate with four tablespoons of sugar, pour in the chocolate pot, then put in the nutmeg; serve with whipped cream on each cup.

Raspberry Vinegar.

Put ripe, fresh berries in a bowl and cover with good apple vinegar. Let stand twenty-four hours, then pour in a flannel bag and suspend to drain. Allow one pound loaf sugar for each pound of liquid (less sugar may be used if this quantity is thought to be too much), pour into a granite saucepan and let it just come to a boil and bottle. The bottles need not be sealed. One or more tablespoonfuls over crushed ice makes a delightful beverage.

—*Mrs. J. H. Allen.*

Mint Cordial.

Carefully wash and pick the mint leaves, cover them with the best old whisky. Let this stand for twenty-four hours in a closely covered dish. Pour off the whisky, and to each pint add one-fourth of a pound of crushed sugar. Cork tightly and it can be used in one week. Refreshing to the sick served with crushed ice.

—*Mrs. Wormeley.*

Orangeade.

Peel three oranges thinly, boil the peel with three-fourths of a pound of cut sugar in a pint of water; add to this the juice of fifteen oranges and three pints of cold water; strain all and set on ice for an hour. Serve as lemonade.—*English.*

Strawberry Water.

One pound of ripe strawberries; sprinkle over them one-half pound of sugar; let stand fifteen minutes; add one quart of cold water and the juice of one lemon. Let all stand fifteen minutes; strain and cool.—*London.*

Eggnog.

Twelve eggs, twelve heaping tablespoonfuls white sugar, one pint cream; beat yellow very light, add sugar and beat together; then add the well-beaten whites, stir in whisky (to taste) very slowly; put slice of lemon in each glass, eggnog on top of it, then the whipped cream, and lastly a little grated nutmeg.

—*Mrs. George B. Peters.*

CANDIES.

Peanut Candy.

Some gloomy day when young folks yawn,
And wish the weary hours were gone,
Go to your store-room and there get
Brown sugar, heavy, almost wet.
Send some one to a peanut stand,
A quart, fresh roasted, you'll demand;
Set all the children shelling these,
And make them whistle, if you please.
When these are shelled, chop, not too fine,
Butter some piepans, set in line,
Then take a pound of sugar, turn
Into a pan and melt, not burn,
But add no water. When 'tis done,
And like thick syrup, quickly run
Your chopped up peanuts, lightly salt,
And turn them in. If there's no fault,
Stir just a minute, pour in tins,
Cool, and then the fun begins.

—*Florence E. Pratt.*

Chocolate Candy.

Pick out one cup of pecans or English walnuts, cut in small pieces, two cups of granulated sugar, two heaping teaspoons of butter, two-thirds of a cup of fresh sweet milk, and one and one-half ounces of baker's chocolate grated; put all the ingredients (except the chocolate and nuts) in a granite saucepan, and cook over a moderate fire until thick, probably twenty minutes, stirring often; then add chocolate and a teaspoonful of vanilla; after mixing well stir in nuts and pour in a greased dish; when nearly cold cut in small pieces.—*Irma Lee Jones.*

Pull Candy.

Three cups of sugar, water and vinegar mixed to equal one cup, butter size of a hickory nut; flavor to taste.—*Irma Lee Jones.*

Pudges.

One-half cup chocolate, two cups milk, four cups sugar, butter size of an egg. Stir as little as possible during boiling. When candy does not discolor water when dropped into it it is done. Then take off stove and stir until nearly hard. Pour on buttered plate. If continued stirring will not harden it add a little more milk and boil again slowly.—*W. M. E.*

Brown Nougat.

To one cup of almonds, blanched and chopped fine, take two cups of granulated sugar, put sugar in a granite saucepan, place over quite a hot fire, begin to stir at once and stir until entirely dissolved, being very careful not to burn, when dissolved stir in the nuts and pour immediately on a marble slab, which has been well greased; after standing about half a minute roll with rolling-pin, which also has been greased, then slip a knife under the edge and turn over quickly, roll again until thin. While warm mark with a knife as deeply as possible in the size pieces you wish, and when cold will easily break where the mark is.—*Irma Lee Jones.*

Chocolate Creams.

Three cups XXX sugar, dampen thoroughly with water, let boil until hairs from fork, take off, put kettle in cold water until candy is cool enough to put fingers in, then pour in dish and beat with wooden spoon until thick enough to knead with hand. After well creamed flavor with essence of peppermint and work well in. Put this in cups and set in hot water to melt until the consistency of cream. Drop from teaspoon on wax paper. When cold drop into melted sweet chocolate and drop back on wax paper.

—*Rosa B. Taylor.*

Chocolate Caramels.

One cup grated chocolate, two and one-half cups brown sugar, one-half cup West Ind. molasses, two-thirds cup milk or cream, butter the size of an egg. Let boil until quite thick, stirring constantly. Just as you remove from the fire stir in one tablespoon of vanilla and beat very hard for a few minutes, then pour out on buttered plates and before it is thoroughly cold cut in squares.

—*Miss Annie McClung.*

Pecan Kisses.

Take one jelly glass of pecan kernals, having the nuts as nearly in halves as possible. Into the whites of six eggs put fourteen tablespoons of granulated sugar—have the spoons a little more than level full. Mix the eggs and sugar and heat thoroughly long and well, until they are stiff and will stand on paper without running. Beat in lightly the pecans and drop on smooth brown paper and bake in a moderate oven.—*Mrs. R. B. Mawry.*

Pecan Egg Kisses.

Whites of six eggs, fourteen rounded tablespoons sugar, one cup pecans chopped. Put eggs and sugar together and beat for one hour, then stir in pecans. Have pans with brown paper in them ready. Drop from teaspoon on paper and cook in slow oven for an hour.—*L. C. T.*

Chocolate Caramels.

Three pounds of sugar, one-half pound of butter, one cup sweet milk, one cake of baker's chocolate. Cook until a little stirred rapidly with a spoon in a saucer will turn to sugar. Flavor with vanilla, pour on a buttered dish and cut in squares.

Cinnamon Balls.

Three cups light brown sugar, one and one-half cups sweet milk, boil until it will thread, and beat until cool enough and make in balls; while heating sprinkle in chopped hickory nuts. Roll balls in cinnamon and stick a clove in each.—*Miss Lydia Lewis.*

Butter Cups.

Two cups sugar, one-half cup water, pinch of cream tartar; boil until it will harden in cold water, pour in a buttered pan to cool. Meanwhile prepare some thin rolls of fondant. As soon as the candy is cool enough to handle, pull it until it is white, keep near the fire to keep it pliable; form flat strips broad enough to enclose the rolls of fondant. Encase the rolls in these strips and cut into half inch lengths with scissors.—*Mrs. L. Bossoms.*

White Taffy.

Take two cups of sugar, one cup of boiling water and two teaspoons of butter, flavor to taste, do not stir, boil until it threads, pull white.—*Miss M. Mitchell.*

Cream Dates.

Remove the seeds from dates and replace with blanched almonds, enclosed in fondant.—*Mrs. F. C. Huse.*

Cream Peppermints.

Put one pound of sugar, a gill of water and a teaspoonful of cream tartar in a saucepan, stir until the sugar is dissolved, boil until it is soft and sticky when dropped in water, pour the mixture upon a large dish; when cool beat until soft and creamy, put it again into a clean saucepan, put this in a larger one of boiling water, add three drops of oil of peppermint, drop a half teaspoonful on greased paper.

Cocoanut Candy.

Use equal quantities of loaf sugar and grated cocoanut, add enough cocoanut milk to moisten the sugar, boil very fast and stir often; when it begins to sugar, stir in the cocoanut as quickly as possible, pour in a buttered dish and cut with a warm knife.

—*Mrs. Mary Jordan.*

Miscellaneous Recipes and Suggestions.

A Recipe for a Day.

Take a little dash of water cold
And a little leaven of prayer,
And a little bit of morning gold
Dissolved in the morning air.

Add to your meal some merriment
And a thought for kith and kin,
And then as your prime ingredient
A plenty of work thrown in.

But spice it all with the essence of love
And a little whiff of play ;
Let a wise old book and a glance above
Complete the well-made day.

—*Housekeeper's Weekly.*

For the Little Folks.

“In silence I must take my seat
And give God thanks before I eat ;
Must for my food in patience wait
Till I am asked to hand my plate.
I must not scold, nor whine, nor pout,
Nor move my chair or plate about ;
With knife, or fork, or napkin ring,
I must not p'ay—nor must I sing.
I must not speak a useless word,
For children must be seen—not heard.
I must not talk about my food,
Nor fret if I don't think it good.
My mouth with food I must not crowd,
Nor while I'm eating speak aloud.
Must turn my head to cough or sneeze,
And when I ask, say ‘ If you please.’
The table-cloth I must not soil ;
Must keep my seat when I have done,
Nor round the table sport or run.
When told to rise, then I must put
My chair away, with noiseless foot,
And lift my heart to God above
In praise for all his wondrous love.”

To banish red ants from the pantry strew whole cloves about upon the shelves. This is said to exterminate moths also.

Ravioli Italiana.

In preparing the ravioli make the gravy first, the dressing next and the pastry last. The following will make enough for twelve persons :

GRAVY. —Have ready two pounds of lean beef, one onion, one pod of garlic, one tablespoon each of parsley and thyme chopped fine, half can of tomatoes chopped in their liquor, one teacup of dry mushrooms washed and put in enough warm water to cover them, set on back of stove to soak ; put two tablespoons of butter and two of olive oil in a stewpan, and when very hot put in the beef and let brown, then add the onions, garlic, parsley and thyme chopped fine ; when this is brown add the tomatoes and let cook about ten minutes, then add the mushrooms, with liquor in which they were soaked. When the mushrooms are put in add three teacups of water, pepper and salt to taste, and cook two and a half hours.

DRESSING. — One dozen eggs, 10 cents worth of spinach, one set of brains, half pound of pork sausage, one teacup of grated Edam cheese, three tablespoons olive oil, three crackers rolled fine, one tablespoon each of parsley and thyme chopped fine, pepper and salt to taste. Boil the spinach and brains (in separate vessels) until tender and chop fine ; break the eggs into a large bowl and stir in the spinach and brains, then add the sausage, grated cheese, olive oil, crackers, parsley, thyme, pepper and salt and stir until thoroughly mixed.

PASTRY. —One quart of flour, whites off three eggs, teaspoonful salt, three tablespoons olive oil, add water to make stiff ; knead for ten minutes, divide into three or four equal parts, then roll each very thin. Put about one teaspoon of dressing in rows one inch apart (to form squares) until half of the dough is covered, then fold the other half over the dressing and press the dough tightly between each square with your fingers or the edge of hand, then cut apart and lay on board to dry ; repeat this until all the dressing is used. (It requires about thirty minutes for them to dry.) Have a large pot (about a gallon and a half or two gallons) of *boiling* water ready, put in about one-third of the ravioli at a time and *boil* five minutes (too long will cook them to pieces), take out with ladle, pour them into colander and drain thoroughly of water, put a layer on a large dish and cover with a layer of grated cheese and gravy, then another layer of ravioli, and another of the cheese and gravy until you have three layers of each on a dish. Serve hot with good claret. —*Mrs. W. N. Page.*

Garnish means to add to meat, poultry or salads a trimming. In dishing up roast meat lay a spoonful of jelly just on the slice to be served to one person. Celery and parsley leaves, hard boiled eggs, water cresses, lettuce and jellies are the principal articles used.

Syrup.

Five pounds of brown sugar, three and one-fourth pints of cold water, one tablespoonful of salt. Boil hard fifteen minutes.

—*F. Ellen Shanks.*

Traveling Lunch.

Chop sardines, ham and pickles quite fine. Mix pepper, salt, catsup and vinegar. Spread between thin bread and butter.

Ham Sandwiches.

Take some boiled ham, chop very fine, mix with a dressing composed of one dessertspoon of mustard, two of oil, one raw egg (beaten light) and a little salt and pepper. Cut bread very thin.

Scrapple.

Take three or four fresh pork hocks, put in a pot, cover well with cold water and boil slowly until the meat falls from the bones, then remove from the fire and chop the meat very fine. Strain the water, put back in the pot, add the chopped meat, teaspoonful of sage (rubbed as fine as possible), salt, black and red pepper. There should be water enough to cover the meat well. When the mixture begins to boil stir in a quart of cornmeal and cook about half an hour. Pour into a large pan or bowl to cool. Slice and fry. In cold weather it will keep for a week or two.—*N. V. Duval*

Cheese Straws.

One-half pound of dried flour, one-fourth pound of butter, some of grated cheese, saltspoon of salt, the same of dry mustard, a tiny bit of cayenne pepper. Rub butter in flour and mix with an egg (well beaten), roll thin and cut in strips about six inches long. Bake in a quick oven until a light brown.

—*Mrs. V. C. McGaramy, Kentucky.*

Cream Cheese Pie.

One pint of cream cheese rubbed smooth with a spoon, one cup of sugar and the yolks of four eggs (well beaten), a piece of butter the size of a large egg, pinch of salt, the grated peel of one lemon; add last the whites of the eggs beaten very light. Bake in a rich crust.—*N. V. D.*

Buckwheat Cakes.

If a small tablespoonful of molasses, with a fourth of a teaspoonful (very scant measure) soda put in the molasses and boiling water poured over (just enough to dissolve soda) and added to your cakes just before baking, it will make cakes brown and sweet.

—*Mrs. O. H. Benton.*

One-half teaspoon of dry mustard sprinkled over "navy beans" before baking is a great improvement.—*L. D. E.*

Warm Slaw.

Take the yolks of four eggs to one medium size head of cabbage. Cut up fine and mix with chopped celery or celery seed. Add to the beaten yolks one pint of new milk, one pint of vinegar, salt, pepper and sugar to taste and a little mustard. When it comes to a boil (stir all the time) throw in the cabbage and let it scald. Set aside to cool for dinner. It should be made early in the morning.—*N. I. D.*

Apple and Celery Salad.

Peel and cut crisp apples into cubes and have as much crisp celery cut fine as you have of the fruit. Sprinkle them with salt and mix with a little mayonaise dressing. Place in a dish and cover with thick mayonaise dressing. Garnish around the edge with white leaves of celery and scatter a few pecan nut malts over the dressing. Have the apples and celery very cold before cutting them. Nice to serve with game.—*N. I. D.*

Invalid's and Infant's Food.

Six tablespoons of barley boiled two hours in a double boiler in one quart of cistern water, strain while hot, add a pinch of salt, and a little sugar and nutmeg, half the quantity of rich milk or cream, and the whites of two eggs well beaten, flavor with whisky or brandy to taste; this well stirred together and placed in a cool place, in a close jar, will keep for two or three days. Dose for invalid two tablespoons every two hours.—*Mrs. O. M. Peck.*

HOUSEHOLD HINTS.**Proper Relishes.**

- For Turkey—Cranberry jelly.
- For Roast Duck—Apple sauce or orange jelly.
- For Roast Goose—Apple sauce.
- For Chicken—Cranberry jelly.
- For Quail or Small Birds—Currant or plum jelly.
- For Venison—Currant or plum jelly.

If you are to have a friend or two to dinner indulge in a roast. Cold beef, mutton, lamb and veal are nice if sliced thin and served with vegetables. The cold meat can be made into timbals, croquettes, escalloped dishes, hashed on toast, or to be warmed in a brown or white sauce.—*Ladies' Home Journal.*

For creams and custards eggs should never be beaten in tin, but always in stone or earthenware, as there is some chemical influence about tin which prevents their attaining that creamy lightness so desirable.

Cleaning Fluid.

Five cents worth of saltpetre, ammonia and shaving soap dissolved in one quart of rain-water. Good for a thousand things. Takes grease out of carpets beautifully.

How to Clean Water Bottles.

Chop raw potato fine, with a tablespoonful of salt, let stand in bottle a couple of hours, shake well, then rinse.—*Mrs. S. C. E.*

For Cleaning Silver.

One ounce of chalk, cover this good with alcohol, three tablespoonfuls hartshorn, one teaspoonful of liquid camphor, and ten drops of turpentine. Make consistency of cream, if needed add more alcohol. Keep corked in bottle.—*Mrs. Hadden.*

Carpet Wash.

One cake Ivory, cut in fine shavings, boil in one gallon of water until dissolved; add four ounces borax, four ounces salsoda, stir five minutes, add four gallons of cold soft water and one-half pint of alcohol. Use with a stiff brush, rub with clean cloth and soft water, rub again with dry cloth.

For Cleaning Clothes.

Two and a half ounces of ammonia, two ounces white castile soap, three-fourths of an ounce of spirits of lime, one-fourth of an ounce of glycerine, one-half of an ounce of ether. Dissolve the soap in two quarts of hot water, add all together, boil and then bottle for use.

Care of Oilcloth.

All housekeepers do not realize that it is want of economy to neglect the constant care of oilcloth. The secret of its getting out of order and rotting so soon, says a writer in *Ohio Farmer*, is generally because it was not carefully treated from the first. A piece of oilcloth is put down new and left some length of time without more attention than ordinary sweeping. Its owner thinks that it still looks well and fresh (and it does), and she does not care to waste her time and strength on it till it really needs it. But all this time small particles of dust and dirt have been collecting in the little crevices and small cell-like holes found in all oilcloth, and before she realizes that the piece she just tacked down is anything but new, dampness has gathered in the little dirt spots and the goods are beginning to rot, or at least to become dull and dingy, and the little holes filled up with dirt.

There is a great deal of course in selecting a good piece of oilcloth. Cheap goods are not worth buying. It depends for durable

qualities on the paint and varnish used. If these are poor the cloth will not last long, though it may look as well as a better piece at first. Cheap goods have a filling of fish oil, which never hardens, or is finished with rosin varnish that becomes brittle and soon cracks and wears off.

Never scrub or rub oilcloth hard. Don't wait for it to show signs of wear, dirt or defacement, but once a week wipe it thoroughly with warm skim milk, using a soft flannel cloth, and be careful to wipe it dry. If milk is not at hand use lukewarm water or cold tea. But the warm, skimmed milk both cleanses and brightens, and also helps to preserve the cloth. About twice a year oilcloth may be washed with hot soapsuds, but it must be done very briskly and dried thoroughly, and then either varnished or wiped off with warm skimmed milk, as above. Any of the products of petroleum or kerosene are good, but they do not impart any varnish. They simply clean it. It must be wiped off quickly, and very little used. Two tablespoonfuls of kerosene in a gallon of soft water is about the right proportion. If your cloth is old and defaced and not capable of being brightened up, wash it with warm water and sapolio or sand soap. Dry well. It may be wiped off afterward with a very little ammonia. But do not use ammonia on good oilcloth, as it is injurious, both to paint and varnish. Wash off with clear, soft water after having used ammonia. The same writer says :

To clean linoleum, first wash with soap and water or kerosene, wiping it dry. Then go over it with a flannel cloth dipped in a solution of equal parts of olive oil (that made from cotton seed or peanuts will answer here) and sharp vinegar. Use flannel and rub dry. Soda is used by some housekeepers, but it is a mistake, as it injures paint and oil, both of which enter into the make-up of linoleum.

A dash of black pepper generally improves vanilla ice cream.

When using vanilla for flavoring add half teaspoonful of peach extract.

Make snow cake with arrow root flour, and you will be surprised at the difference.

Put sugar in water for basting meats of all kinds. It adds a flavor, especially to veal.

Add a cup of good cider vinegar to the water in which you boil fish, especially if it is salt fish.

Boston baked beans can be greatly improved by adding a cup of sweet cream the last hour of baking.

When baking fish place on top thin slices of salt pork; it bastes the fish and improves the flavor.

Clear boiling water will remove tea stains. Pour the water through the stain and then prevent the spreading.

Three tablespoonfuls of freshly-made Japan tea with a pinch of nutmeg imparts an indescribable flavor to an apple pie.

No cooking vessels are really fit to be used for boiling or stewing vegetables, stewing fruit, etc., except those which are of granite-ware or porcelain-lined.



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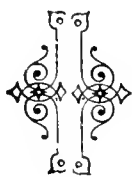
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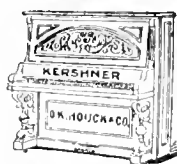
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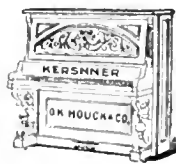
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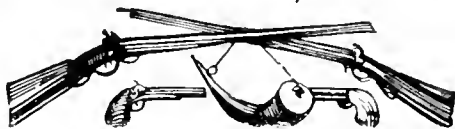
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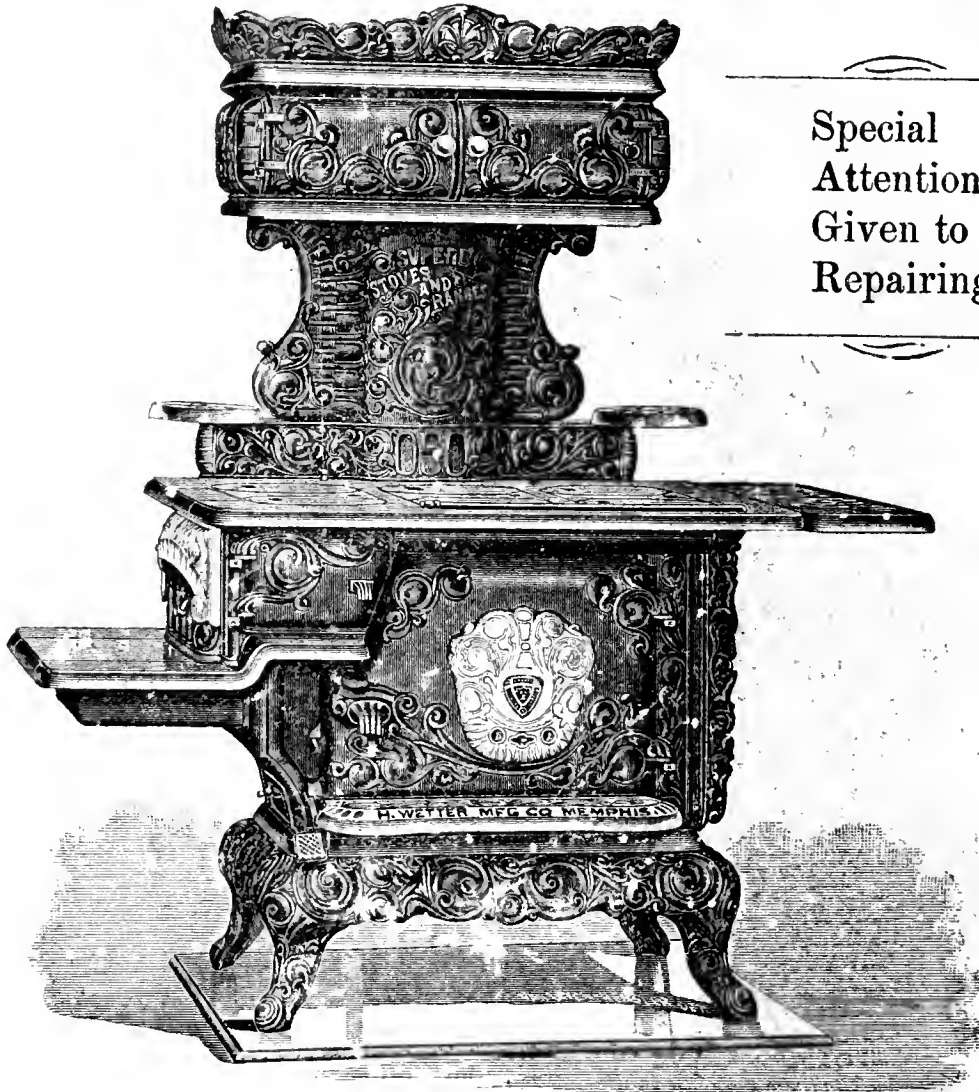
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